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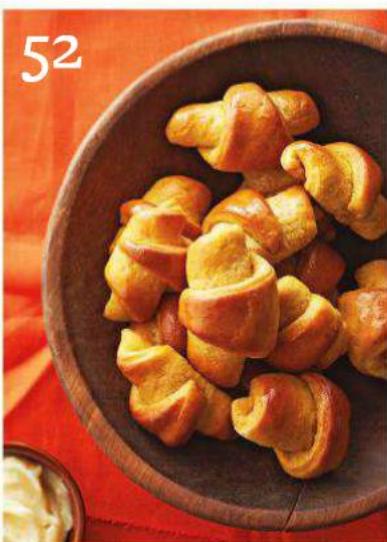


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ON THE COVER:  
Pumpkin Tiramisu Cake, p. 24  
photographer: Blaine Moats  
food stylist: Dianna Nolin



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## 6 sweet bites

Learn tips, tricks, and special know-how to apply to baking this holiday season.

## 12 trees

Light up cookie platters with one of these carefully crafted cookies in the season's most beloved shapes.

## 22 cakes

Delicious, decadent, and laced with holiday-special ingredients, these cakes are our very best of the season.

## 34 milk chocolate

Rich, creamy, and oh so yummy, this assortment of treats showcases an old friend—milk chocolate.

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Crowned with golden-tipped meringue or swirled with billows of whipped cream, these golden oldies make a comeback.

## 52 pumpkin

Beyond the pie, the earthy orange squash hands its smooth texture and mellow flavor to all sorts of baked goods—cupcakes, brownies, and more.

**110**

## 60 red and white

Decked out in the season's prettiest palette, these cookies, cupcakes, cheesecakes, and pies are set to dress up your dessert spread.

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In a variety of forms—sliced, chopped, and even as paste—the noble nut brings its flavorful essence to pastries, custards, and more.

## 78 coffeecakes

Enlist the help of your 13x9x2-inch baking pan to churn out velvety-crumb, morning-friendly cakes in delicious flavors.

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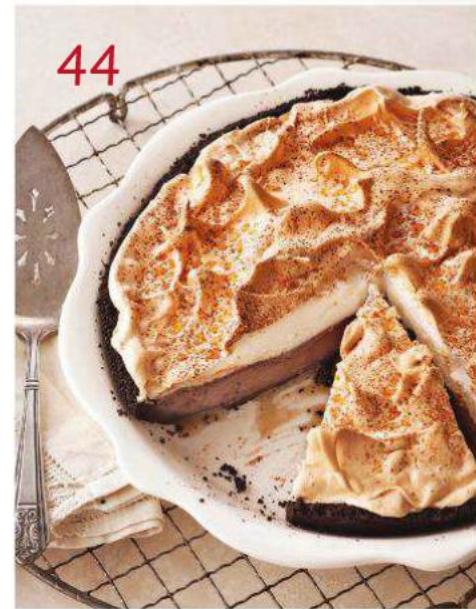
Forget kneading. These swift savory and sweet batter breads are simply stirred.

## 92 gingerbread

The iconic dessert of the holiday season delivers the gift of warm spices and yummy goodness in this sweet assortment.

## 100 citrus

Awaken weary winter palettes with holiday sweets flavored with the sunny favorites of lemons, limes, oranges, and more.

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Out with the memories of the commercial varieties of this Christmas classic and in with the tender, rich, and flavorful new fruit-studded cakes.

## 120 recipe index



This seal assures you that every recipe in this issue of *Holiday Baking* magazine has been tested in the Better Homes and Gardens® Test Kitchen. This means each recipe is practical and reliable, and meets our high standards of taste appeal.

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Associate Publisher RICK STRAFACE Rick.Straface@meredith.com

Associate Publisher, Marketing STACY SHAPIRO FELDMAN StacyShapiro.Feldman@meredith.com

**New York Advertising Sales** 125 Park Ave., New York, NY 10017; Phone: 212/455-1349; Fax: 212/551-7192

Sales Development Manager TARA PRIMIANO Tara.Primiano@meredith.com

Account Manager SABRINA PLITT Sabrina.Plitt@meredith.com

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Sales Assistant NANCY ECHEVERRIA Nancy.Echeverria@meredith.com

**Southeast Advertising Sales** Navigate Media, 1875 Old Alabama Rd., Suite 1320, Roswell, GA 30076;

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Account Executive GARY DENNIS gary@navigate-media.com

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Phone: 310/689-1627; Fax: 310/479-2692

West Coast Advertising Manager DEB MASON Deb.Mason@meredith.com

**Marketing Services** Phone: 212/455-1349; Fax: 212/551-7192

Senior Marketing and Promotion Manager GLORIA BAEK Gloria.Baeck@meredith.com

Senior Integrated Marketing Manager KATHLEEN KEANE Kathleen.Keane@meredith.com

Marketing and Sales Coordinator ARIEL KAYE Ariel.Kaye@meredith.com

Promotion Art Director GEOFF BOCK Geoff.Bock@meredith.com

**Direct Media** Fax: 212/499-6757

Advertising Director GRACE CHUNG-MUI Grace.Chung-Mui@meredith.com 212/499-6719

Account Manager KIM BROWN Kim.Brown@meredith.com 212/499-6723

**Advertising Operations** 1716 Locust St., Des Moines, IA 50309-3023

Advertising Operations Manager LIBBY EHMKE Senior Product Manager DAWN TURNER

**Newsstand**

*Retail Brand Managers*

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The Recipe Center at **BHG.com/food** contains hundreds of recipes and tips, all tested in the Better Homes and Gardens® Test Kitchen.

If you have comments or questions about the editorial material in this publication, write to the editor of *Holiday Baking*, Meredith Corp., 1716 Locust St., Des Moines, IA 50309-3023. Send e-mail to spoon@meredith.com.

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# SWEET BITES

Before you roll up your sleeves, take stock of a few tips, tricks, and tools for the recipes that follow.

PHOTOS: Jason Donnelly

## WINTER FRESH

Fruits, especially citrus, can add a fresh zing to wintertime baking. When selecting fruits for the Sensational Citrus story, page 100, use these tips as your guide. All are available year-round (unless otherwise specified) and can be stored in the refrigerator for up to 2 weeks.

### GRAPEFRUIT

Choose fully colored, nicely rounded fruits. For juicing, choose fruits that are heavy for their size.

### ORANGES

Select oranges that are heavy for their size; brown specks and a greenish tinge do not affect quality.

### BLOOD ORANGES

Choose these ruby-flesh fruits as you would regular oranges, and look for them December through May.

### LEMONS AND LIMES

Look for firm, well-shaped fruits with smooth, brightly colored skin; avoid fruits with shriveled skin.

### KUMQUATS

Choose shiny, fully colored fruits without blemishes or bruises. Find them November through July.



## MAKE IT PRETTY!

When you don't have time to fuss with a piping bag, consider powdered sugar your secret weapon for decorations that are quick yet full of impact.

Root around your kitchen for tools that can be used as stencils (such as a fork and soup spoon). You can also find fetching stencils at crafts stores and scrapbooking shops.

Place the stencil over the surface of the treat, then use a fine-mesh sieve to sift the powdered sugar over it. If decorating light-color cookies, add contrast by incorporating some cinnamon or instant coffee powder into the powdered sugar.





## THE BASICS

Here are some specific ingredients used when perfecting our recipes in the Test Kitchen. Use them to ensure the same great results.

### VINEGAR

Cider vinegar is used for recipe testing, but you can substitute distilled white vinegar, if you wish.

### MILK

Two percent milk is the ticket, unless another product is called for.

### FLOUR

Unless otherwise specified, use all-purpose flour. Bleached or unbleached? That's up to you.

### EGGS

We use only large eggs. Using other sizes could affect the flavor and texture.

### YOGURT

Use plain (not to be confused with vanilla) fat-free or low-fat yogurt.

### BUTTER

Use salted butter (not margarine). Keep in mind that 1 stick equals 8 tablespoons ( $\frac{1}{2}$  cup).

## GOOD TO GO

To make sure your pies look as lovely at their destination as they did when they came out of the oven, transport them with care. Choose a rimmed baking pan or other vessel that's just a little larger than the pie itself. Line the vessel with a clean cloth (the prettier, the better) to keep the pie from sliding—the cloth should be large enough to fold back over the pie. Before you head out, cover the pie gently and loosely with the extra cloth. For meringue- or whipped cream-topped pies, use a pan or vessel that's deeper than the pie itself. Line the pan with a cloth. Instead of covering the pie with the cloth, cover the pan itself with a sheet of foil—but don't allow the foil to touch the top of the pie.





## THE SHAPE OF THINGS TO COME

These finds help make your baked goods as easy—and pretty—as can be. Find them at [bhg.com/baking2](http://bhg.com/baking2).

### BEAUTIFUL BUNDT

When you bake a cake in a fluted tube pan, it will look stunning without much extra fuss on your part.

### SNOWMAN PANS

The cute snowman cake on page 32 requires specialty bakeware: a mini ball pan for the head, and 6-inch ball pans for the body.

### DOSTIX

If you've ever found yourself with cookie or pastry dough that's too thick or too thin (and what baker hasn't?), you'll appreciate DoStix, a new tool developed by Better Homes and Gardens food stylist Greg Luna. The plastic sticks come in  $\frac{1}{8}$ -,  $\frac{1}{4}$ -, and  $\frac{1}{2}$ -inch thicknesses. Simply roll your dough between the appropriate pair of sticks to get the exact thickness your recipe calls for.

**DōStix**  
evenly rolled dough every time

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### Vote for Your Favorite Cookie

It's shortbread versus spritz in a head-to-head cookie showdown. Watch the brackets unfold and vote for your favorites at [BHG.com/cookiebracket](http://BHG.com/cookiebracket) in the sweetest "Sweet 16" yet.



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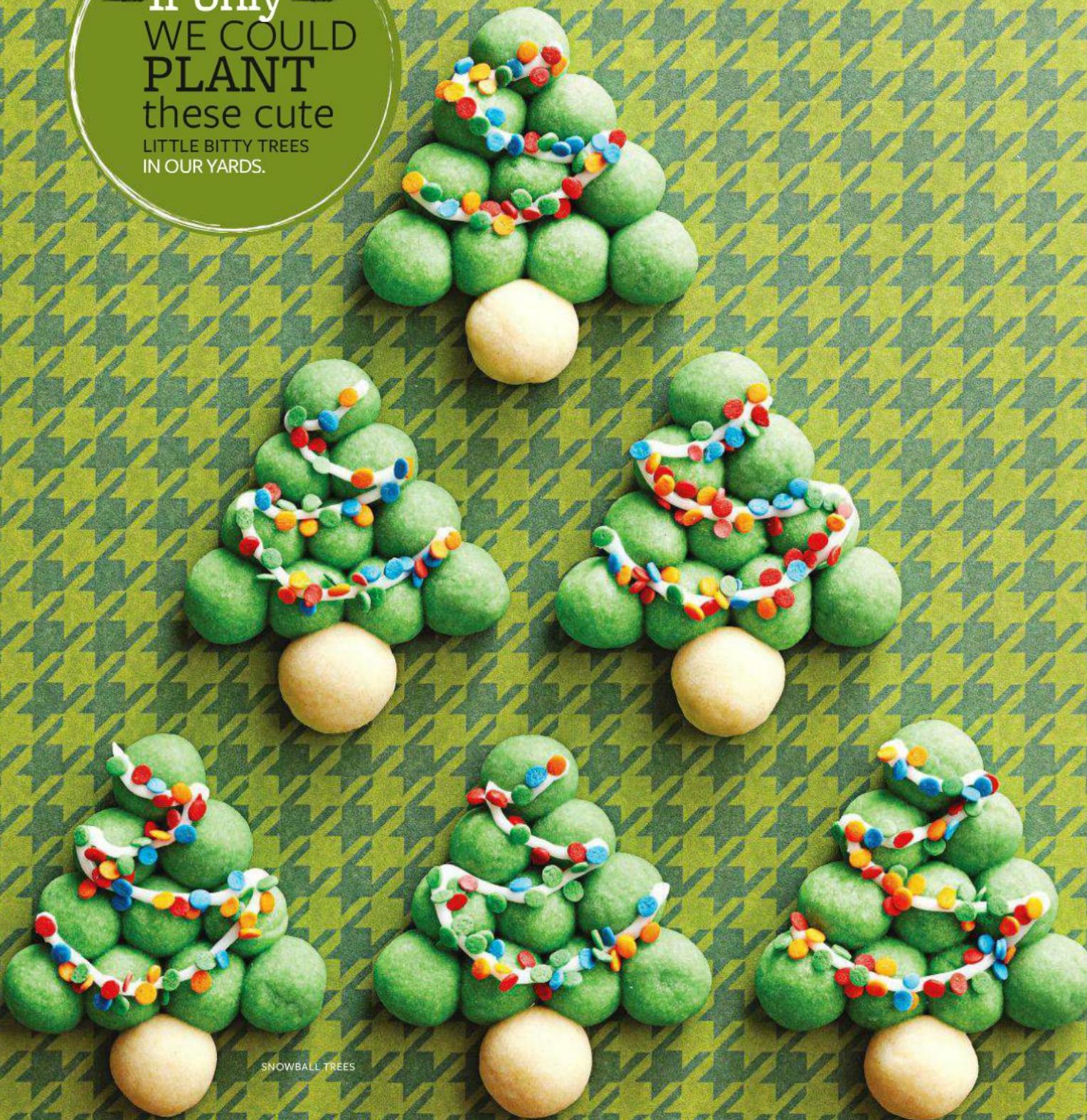
# merry LITTLE TREES

O Tannenbaum,  
O Tannenbaum,  
how lovely—and  
how yummy—are  
your branches!

Light up treat  
platters by  
crafting cookies  
into one of the  
season's most  
beloved shapes.

**PHOTOS:** Andy Lyons & Blaine Moats  
**FOOD:** Jill Lust & Jennifer Peterson

If only  
WE COULD  
**PLANT**  
these cute  
LITTLE BITTY TREES  
IN OUR YARDS.



SNOWBALL TREES

## Snowball Trees

**PREP:** 1 hour 10 minutes  
**BAKE:** 10 minutes per batch  
**COOL:** 2 minutes per batch  
**OVEN:** 325°F

**1** cup butter, softened  
**½** cup granulated sugar  
**1** tablespoon milk  
**1** teaspoon vanilla  
**2 ¼** cups all-purpose flour  
Green paste food coloring  
**1** recipe Powdered Sugar Icing (below)  
Multicolor confetti sprinkles

**1.** In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar. Beat until combined, scraping sides of bowl occasionally. Beat in milk and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Remove  $\frac{1}{2}$  cup of the dough. Tint the remaining dough with green food coloring.

**2.** Preheat oven to 325°F. For each cookie, use the green dough to shape ten  $\frac{1}{2}$ -inch balls. On an ungreased cookie sheet arrange balls in a row of four, topped by a row of three, then two, then one on top. As you arrange balls, gently press them into each other. Use the plain dough to make a  $\frac{3}{4}$ -inch ball; place it at the bottom of the tree for a trunk. Repeat with remaining dough, leaving 2 inches between cookies.

**3.** Bake for 10 to 12 minutes or until edges are light brown. Cool on cookie sheet for 2 minutes. Carefully transfer cookies to a wire rack; let cool.

**4.** Pipe or drizzle Powdered Sugar Icing back and forth over cookies to look like strings for lights. Add sprinkles to icing for lights. Let stand until icing sets.

**Makes about 36 cookies.**

**POWDERED SUGAR ICING:** In a medium bowl stir together 4 cups powdered sugar, 1 teaspoon vanilla, and enough milk (3 to 4 tablespoons) to make icing piping or drizzling consistency.

**TO STORE:** Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.



## Meringue Trees

**PREP:** 50 minutes **BAKE:** 35 minutes  
**STAND:** 45 minutes **OVEN:** 250°F

**3** egg whites  
**½** teaspoon mint extract  
**¼** teaspoon cream of tartar  
**¾** cup sugar  
Green paste food coloring  
**4** ounces bittersweet chocolate, chopped

**1.** Allow egg whites to stand at room temperature for 30 minutes. Preheat oven to 250°F. Line two very large cookie sheets with parchment paper; set aside. In a medium mixing bowl combine egg whites, mint extract, and cream of tartar. Beat with an electric mixer on medium speed until soft peaks form (tips curl). Gradually add sugar, 1 tablespoon at a time, beating on high speed until stiff peaks form (tips stand straight).

**2.** With a small clean paintbrush, brush two or three stripes of green paste food coloring on the inside of a pastry bag

fitted with a  $\frac{1}{4}$ -inch open star tip. Carefully spoon meringue into the bag. Onto the prepared cookie sheets pipe rows of  $\frac{3}{4}$ -inch stars (three, then two, then one) so they are touching and form a triangle. (Piped tips may stand straight or flop over.) Repeat, spacing meringue trees 1 inch apart on cookie sheets.

**3.** Bake both cookie sheets on separate racks in the oven about 35 minutes or until cookies appear dry and are firm when lightly touched. (Do not let cookies brown.) Turn oven off and let cookies dry in the oven with the door closed for 45 minutes. Transfer cookies to a wire rack; let cool.

**4.** Place chopped chocolate in a small microwave-safe bowl. Microwave on 100 percent power (high) for 3 to 4 minutes or until chocolate melts, stirring every minute. Dip bottoms of meringue trees in the melted chocolate. Allow excess to drip off. Place cookies on waxed paper; let stand until chocolate sets. **Makes about 60 cookies.**

## Lime Twist Trees

PREP: 1 hour CHILL: 1 hour

BAKE: 10 minutes per batch

OVEN: 350°F

- 1/2 cup butter, softened**
- 1 8-ounce package cream cheese, softened**
- 1 1/2 cups powdered sugar**
- 1/4 teaspoon baking powder**
- 1/4 teaspoon salt**
- 1 egg**
- 1 teaspoon vanilla**
- 2 1/4 cups all-purpose flour**
- 2 teaspoons finely shredded lime peel**
- Green and yellow liquid food coloring**
- 1 recipe Lime Glaze (far right)**
- Star sprinkles (optional)**

**1.** In a large mixing bowl beat butter and cream cheese with an electric mixer on medium to high speed for 30 seconds. Add powdered sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in lime peel, 4 to 5 drops each green and yellow food coloring, and any remaining flour. Cover; chill dough about 1 hour or until easy to handle.

**2.** Preheat oven to 350°F. Place a rounded tablespoon of dough on a lightly floured surface. Roll dough into a 10- to 12-inch-long rope. On an ungreased cookie sheet, bend rope back and forth into a tree shape, pinching the end at the top into a star shape. Roll a 1/2-inch ball with dough

and gently press against bottom of tree for a trunk. Repeat with the remaining dough, spacing trees about 2 inches apart.

**3.** Bake for 10 to 12 minutes or until edges are light brown. Transfer cookies to a wire rack. While cookies are still warm, brush with Lime Glaze. If desired, decorate trees with star sprinkles. Cool completely on wire rack.  
**Makes about 24 cookies.**

**LIME GLAZE:** In a small bowl stir together 1 1/2 cups powdered sugar, 1/2 teaspoon finely shredded lime peel, 2 tablespoons lime juice, and 1 tablespoon melted butter. Add enough water (1 to 3 teaspoons) to make a thin glaze.

**TO STORE:** Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.



## Mint Chocolate Trees

PREP: 40 minutes

CHILL: 1 hour FREEZE: 1 hour

BAKE: 6 minutes per batch OVEN: 375°F

**3/4 cup butter, softened**  
**1 cup sugar**  
**1/2 teaspoon baking powder**  
**1/4 teaspoon salt**  
**1 egg**  
**1 teaspoon mint extract**  
**2 cups all-purpose flour**  
**2 ounces semisweet chocolate, melted**  
Green paste food coloring  
**1 cup pecan halves**

1. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in egg and mint extract until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide dough in half. Stir melted chocolate into one half of the dough. Knead the green food coloring into the remaining half of the dough. If necessary, cover and chill dough for 1 hour or until easy to handle.
2. Divide the green dough in half. Shape each dough half into a 10-inch log. Flatten the sides of the logs so they have three flat sides and are triangular. Wrap each triangular log in plastic wrap. Chill for 1 hour or until firm.

FOR SPECKLED TREES, KNEAD  $\frac{1}{2}$  OUNCE OF COARSELY GRATED SEMISWEET CHOCOLATE INTO ONE PORTION OF THE GREEN DOUGH BEFORE SHAPING IT INTO A LOG.

3. Divide the chocolate dough in half. Between two sheets of waxed paper, roll one dough half into a 10x4-inch rectangle. Remove top sheet of waxed paper. Place one chilled green log in the center of the chocolate rectangle. Using the waxed paper, bring the sides of the chocolate rectangle up over the green log to enclose; press sides to seal. Repeat with the remaining chocolate dough and green log. Wrap logs in plastic wrap and freeze at least 1 hour or overnight.
4. Preheat oven to 375°F. Line a cookie sheet with parchment paper. Using a

sharp knife, cut logs into  $\frac{1}{4}$ -inch-thick slices. If necessary, rotate log every few slices to keep its triangular shape. Place slices 2 inches apart on the prepared cookie sheet. Press a pecan half into the bottom edge of each triangle slice as a tree trunk. Bake for 6 to 8 minutes or until tops are set. Transfer to wire racks and let cool. **Makes about 72 cookies.**

**TO STORE:** Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.



## Giant Ginger Tree Pops

PREP: 45 minutes CHILL: 2 hours

BAKE: 8 minutes per batch

COOL: 5 minutes per batch

OVEN: 375°F

**1/2 cup butter, softened**  
**1/2 cup packed brown sugar**  
**1 1/2 teaspoons ground cinnamon**  
**3/4 teaspoon baking soda**  
**1/2 teaspoon salt**  
**1/4 teaspoon ground nutmeg**  
**1 egg**  
**1/2 cup molasses**

**1/2 teaspoon vanilla**  
**1 tablespoon grated fresh ginger or**  
**1 teaspoon ground ginger**  
**3 cups all-purpose flour**  
**32 6-inch round paper lollipop sticks**  
**1 recipe Royal Icing (opposite)**  
**Colored decorating sugars**

**1.** In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, cinnamon, baking soda, salt, and nutmeg. Beat until combined, scraping sides of bowl occasionally. Beat in egg, molasses, and vanilla until combined. Beat in

ginger and as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide dough in half. Cover and chill dough about 2 hours or until easy to handle.

**2.** Preheat oven to 375°F. Line a cookie sheet with parchment paper; set aside. On a lightly floured surface, roll dough to  $\frac{1}{4}$ -inch thickness. Using 3- to 4-inch tree-shape cookie cutters, cut out dough. Transfer cutouts to prepared cookie sheet, placing three on one end of cookie sheet and three on the other end. Insert sticks about 1 inch into the trunk ends of the cutouts.



**3.** Bake for 8 to 10 minutes or until cookies are firm in centers. Cool on cookie sheet for 5 minutes. Slide parchment and cookies off cookie sheet to a wire rack; cool completely. Repeat with remaining dough and sticks.

**4.** Using Royal Icing, pipe designs onto cooled cookies. If desired, sprinkle with decorating sugars. Let stand until icing is set. **Makes 32 cookie pops.**

**ROYAL ICING:** In a large mixing bowl stir together  $1\frac{3}{4}$  cups powdered sugar,  $4\frac{1}{2}$  teaspoons meringue powder,\* and  $\frac{1}{4}$  teaspoon cream of tartar. Add  $\frac{1}{4}$  cup warm water and  $\frac{1}{2}$  teaspoon vanilla. Beat

with an electric mixer on low speed until combined. Beat on high speed for 7 to 10 minutes or until mixture is very stiff.

**TO STORE:** Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

**\*TIP:** Meringue powder is available with cake-decorating supplies at crafts stores and in the baking aisle of some supermarkets.



## Almond Sugar Cookies

Pictured on page 12.

**PREP:** 1 hour **CHILL:** 2 hours

**BAKE:** 7 minutes per batch

**OVEN:** 350°F

**1** cup butter, softened  
**1½** cups sugar  
**½** teaspoon baking powder  
**½** teaspoon salt  
**2** eggs  
**¼** cup milk  
**1** teaspoon vanilla  
**½** teaspoon almond extract  
**½** cup ground blanched almonds  
**3** cups all-purpose flour  
**1** recipe Almond Cream Cheese Frosting (right)  
Green or multicolor nonpareils or decorating sugars

1. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in eggs, milk, vanilla, and almond extract until combined. Beat in the ground almonds and as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide

dough in half. Cover and chill dough about 2 hours or until easy to handle.

2. Preheat oven to 350°F. On a lightly floured surface, roll half the dough at a time to  $\frac{1}{8}$ -inch thickness. Using assorted tree-shape cookie cutters, cut out dough. Place cutouts 1 inch apart on ungreased cookie sheets.

3. Bake for 7 to 9 minutes or until edges are light brown. Transfer cookies to a wire rack and let cool. Spread Almond Cream Cheese Frosting onto cooled cookies. Decorate as desired with nonpareils or decorating sugars. Makes about 100 3-inch cookies.

**ALMOND CREAM CHEESE FROSTING:** In a medium mixing bowl beat one 8-ounce package cream cheese, softened;  $\frac{1}{2}$  cup butter, softened; and  $\frac{1}{2}$  teaspoon almond extract with an electric mixer on medium to high speed until light and fluffy. Gradually beat in 2 cups powdered sugar until smooth. Gradually beat in 3 to 4 cups additional powdered sugar to make a frosting of spreading consistency. If desired, tint frosting light green with a few drops of green liquid food coloring.

**TO STORE:** Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

## Chocolate-Hazelnut Trees

**PREP:** 40 minutes **CHILL:** 2 hours

**FREEZE:** 30 minutes

**BAKE:** 6 minutes per batch

**OVEN:** 375°F

**2½** cups all-purpose flour  
**¼** cup unsweetened cocoa powder  
**½** teaspoon baking soda  
**¼** teaspoon salt  
**½** cup butter, softened  
**½** cup chocolate-hazelnut spread  
**1** cup granulated sugar  
**2** eggs  
**½** teaspoons vanilla  
**1** recipe Powdered Sugar Icing (page 15) (optional)  
Decorating sugars (optional)

1. In a medium bowl stir together flour, cocoa powder, baking soda, and salt; set aside. In a large mixing bowl beat butter and chocolate-hazelnut spread with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture. Cover and chill dough about 2 hours or until easy to handle.

2. Shape chilled dough into six logs (10 inches long and  $\frac{1}{4}$  inch in diameter). Wrap logs in plastic wrap and freeze about 30 minutes or until very firm.

3. Preheat oven to 375°F. Using a sharp knife, cut chilled logs into  $\frac{1}{8}$ -inch-thick slices (return logs to the freezer if they soften). For each tree, on an ungreased cookie sheet, place one slice for the trunk. Centered over that, overlap four slices in a row (overlap by  $\frac{1}{4}$  inch). Add a row of three slices, overlapping each other and the row of four. Add a row of two slices in the same manner, finally adding one slice on top to make a tree shape. Repeat with remaining dough, spacing trees about 2 inches apart.

4. Bake for 6 to 8 minutes or until edges are firm. Transfer cookies to a wire rack and let cool. If desired, drizzle Powdered Sugar Icing over cookies and sprinkle with decorating sugars. Makes about 36 cookies.

## MAKING PERFECT CUTOUTS

This is one time when you do want a cookie-cutter look! For uniform, crisp-edged cookies, follow these tips:

**CHILL DOUGH**  
Warm dough tends to spread. Chill dough well. While working with one portion of dough, keep the others refrigerated.

**EVEN STEVEN**  
Roll dough into an even thickness, being especially careful not to make the edges too thin.

**GIVE IT A LIFT**  
When rolling, lift dough from surface occasionally, making sure it is not sticking. Add flour beneath sticky spots.

**FLOUR POWER**  
Before cutting dough, flour your cutter generously. Dip the cutter into a pile of flour between every cut.

**SHEET TO RACK**  
To avoid breakage, use a super thin spatula to transfer cookies from the cookie sheet to the cooling rack.



CHOCOLATE-HAZELNUT TREES



COCONUT LAYER  
CAKE, RECIPE ON p. 32

our best  
**HOLIDAY CAKES**

Pies are pretty and cookies are cute, but nothing sets holiday hearts aflutter like a made-from-scratch cake. Slice into this collection of showstoppers—their luxurious combinations of textures and flavors celebrate the season in the best of taste.

**PHOTOS:** Jason Donnelly  
**FOOD:** Dianna Nolin

## Pumpkin Tiramisu Cake

Also pictured on the cover.

**PREP:** 1 hour **STAND:** 30 minutes  
**BAKE:** 15 minutes **CHILL:** 2 hours  
**OVEN:** 375°F

**3** eggs  
**3/4** cup all-purpose flour  
**2** teaspoons ground cinnamon  
**1** teaspoon baking powder  
**1** teaspoon ground ginger  
**1/2** teaspoon salt  
**1/2** teaspoon ground nutmeg  
**1** cup granulated sugar  
**2/3** cup canned pumpkin  
**1** teaspoon lemon juice  
**1** cup finely chopped hazelnuts  
Powdered sugar  
**1** recipe Coffee Syrup (far right)

**1** recipe Maple Mascarpone Cream (far right)  
Chopped toasted hazelnuts (optional)  
**1** recipe Caramelized Sugar (far right) (optional)

1. Let eggs stand at room temperature for 30 minutes. Lightly grease a 15x10x1-inch baking pan. Line bottom of pan with waxed paper; grease the paper. Set pan aside. In a small bowl stir together flour, cinnamon, baking powder, ginger, salt, and nutmeg; set aside.
2. Preheat oven to 375°F. In a large mixing bowl beat eggs with an electric mixer on high speed about 5 minutes or until thick and lemon color. Gradually add granulated sugar, beating on medium speed until light and fluffy. Stir

in pumpkin and lemon juice. Add flour mixture; beat on low speed just until combined. Pour batter into the prepared pan, spreading evenly. Sprinkle evenly with finely chopped nuts.

**3.** Bake about 15 minutes or until cake springs back when lightly touched. Immediately loosen edges of cake from pan and turn cake out onto a towel sprinkled with powdered sugar. Remove waxed paper. Cool cake completely.

**4.** To assemble, cut cake crosswise into thirds. Place one of the cake layers, nut side up, on a serving plate (if any of the nuts fall off when inverting cake layers, sprinkle them over the cake layers when assembling). Drizzle one-third of the Coffee Syrup over cake layer. Spread evenly with **3/4** cup Maple Mascarpone Cream. Repeat layers. Top with remaining cake layer and drizzle with remaining Coffee Syrup. Frost top and sides of cake with remaining Maple Mascarpone Cream.

**5.** Cover and chill cake for 2 to 24 hours. If desired, garnish the top of cake with additional chopped hazelnuts and Caramelized Sugar. **Makes 12 servings.**

**COFFEE SYRUP:** In a small saucepan combine **1/2** cup sugar, **1/2** cup water, and 2 tablespoons instant espresso coffee powder. Bring to boiling over medium heat, stirring to dissolve sugar. Boil gently for 1 minute. Remove from heat. Stir in 1 tablespoon amaretto and 1 tablespoon hazelnut liqueur.

**MAPLE MASCARPONE CREAM:** In a large mixing bowl beat 2 cups whipping cream, one 8-ounce container mascarpone cheese, and **1/4** cup pure maple syrup with an electric mixer on medium to high speed until soft peaks form (tips curl).

**CARAMELIZED SUGAR:** Butter a baking sheet; set aside. In a medium heavy skillet heat **1/2** cup granulated sugar over medium-high heat until sugar begins to melt, shaking skillet occasionally to heat sugar evenly. Do not stir. Once sugar starts to melt, reduce heat to low and cook about 5 minutes or until all sugar melts and is golden, stirring as needed with a wooden spoon. Quickly drizzle the caramelized sugar onto the prepared baking sheet. Let stand until sugar hardens. Break into pieces.



## Fresh Pear-Pistachio Cake

PREP: 40 minutes

BAKE: 1 hour 15 minutes

COOL: 10 minutes OVEN: 325°F

3 cups all-purpose flour  
1 teaspoon baking soda  
1½ teaspoons ground cinnamon  
1 teaspoon salt  
½ teaspoon ground nutmeg  
⅛ teaspoon ground cloves  
1½ cups vegetable oil  
1 cup packed brown sugar  
1 cup granulated sugar  
3 eggs  
2 teaspoons vanilla  
4 medium pears, cored and chopped  
(4 cups)  
1¼ cups chopped pistachio nuts  
1 recipe Browned Butter Icing  
(far right)  
Coarsely chopped pistachio  
nuts (optional)

**1.** Preheat oven to 325°F. Grease and flour a 10-inch fluted tube pan; set aside. In a medium bowl stir together flour, baking soda, cinnamon, salt, nutmeg, and cloves; set aside.

**2.** In a large mixing bowl beat oil, brown sugar, and granulated sugar with an electric mixer on medium speed until combined. Add eggs, one at a time, beating well after each addition. Beat in vanilla and as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture. Stir in pears and the 1¼ cups chopped pistachio nuts. Spoon batter into the prepared pan, spreading evenly.

**3.** Bake about 75 minutes or until a wooden toothpick inserted near the

center comes out clean. Cool in pan on a wire rack for 10 minutes. Remove cake from pan. Cool completely on wire rack. Transfer cake to a serving plate. Drizzle cake with Browned Butter Icing. If desired, sprinkle with additional coarsely chopped pistachios. **Makes 16 servings.**

**BROWNED BUTTER ICING:** In a small saucepan melt ¼ cup butter over low heat. Continue heating until butter turns a light golden brown. Remove from heat. In a medium bowl combine 2 cups powdered sugar, 2 tablespoons milk, and ½ teaspoon vanilla. Add the browned butter. Whisk until smooth. If necessary, whisk in additional milk, 1 teaspoon at a time, to make icing a drizzling consistency.



## Chocolate-Peppermint Fantasy Cake

PREP: 45 minutes STAND: 30 minutes  
BAKE: 35 minutes COOL: 10 minutes  
CHILL: up to 4 hours OVEN: 350°F

**3/4** cup butter, softened  
**3** eggs  
**2** cups all-purpose flour  
**3/4** cup unsweetened cocoa powder  
**1** teaspoon baking soda  
**3/4** teaspoon baking powder  
**1/2** teaspoon salt  
**2** cups sugar  
**2** teaspoons vanilla  
**1 1/2** cups milk  
**1** recipe Peppermint Fudge Filling (far right)  
**1** recipe Chocolate Butter Frosting (far right)  
**1/2** cup coarsely chopped peppermint sticks, candy canes, and/or other hard peppermint candies (3 ounces)

**1.** Allow butter and eggs to stand at room temperature for 30 minutes. Meanwhile, lightly grease bottoms of two 8×8×2-inch square cake pans. Line bottoms of pans with waxed paper; grease and lightly flour pans. Set pans

aside. In a medium bowl stir together flour, cocoa powder, baking soda, baking powder, and salt; set aside.

**2.** Preheat oven to 350°F. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar,  $\frac{1}{4}$  cup at a time, beating on medium speed until combined. Scrape sides of bowl; beat for 2 minutes more. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Alternately add flour mixture and milk, beating on low speed after each addition just until combined. Beat on medium to high speed for 20 seconds more. Divide batter evenly between the prepared pans, spreading evenly.

**3.** Bake for 35 to 40 minutes or until a wooden toothpick inserted near centers comes out clean. Cool layers in pans on wire racks for 10 minutes. Remove layers from pans; peel off waxed paper. Cool thoroughly on wire racks.

**4.** To assemble, place a cake layer on a serving plate. Spread Peppermint Fudge Filling evenly over the top of the cake layer. Top with the remaining cake layer. Spread Chocolate Butter Frosting over top and sides of cake. Sprinkle coarsely chopped peppermint

sticks in a wide stripe pattern over top of cake.\* Cover and chill for up to 4 hours. **Makes 12 to 16 servings.**

**PEPPERMINT FUDGE FILLING:** In a small saucepan heat  $\frac{1}{2}$  cup whipping cream over medium heat just until simmering. Remove from heat. Add 6 ounces chopped bittersweet chocolate; let stand, uncovered, for 5 minutes. Stir mixture until smooth. Stir  $\frac{1}{2}$  teaspoon peppermint extract into chocolate mixture in bowl. Let stand for 5 to 10 minutes or until mixture thickens. Stir in  $\frac{1}{3}$  cup chopped peppermint sticks, candy canes, and/or other hard peppermint candies.

**CHOCOLATE BUTTER FROSTING:** In a large mixing bowl beat  $\frac{1}{2}$  cup softened butter with an electric mixer on medium speed until smooth. Gradually add 2 cups powdered sugar and  $\frac{1}{4}$  cup unsweetened cocoa powder, beating well. Beat in  $\frac{1}{4}$  cup milk and  $1\frac{1}{2}$  teaspoons vanilla. Gradually beat in 3 cups additional powdered sugar and 2 tablespoons additional milk until frosting reaches a fluffy spreadable consistency.

**\*TIP:** Use a spoon to sprinkle the chopped candies onto the cake for better control.



## Orange-Carrot Cake with Chocolate Ganache

**PREP:** 50 minutes **STAND:** 30 minutes  
**BAKE:** 35 minutes **COOL:** 10 minutes  
**OVEN:** 350°F

**4** eggs  
**3** cups all-purpose flour  
**2** teaspoons finely shredded orange peel  
**1½** teaspoons baking powder  
**½** teaspoon salt  
**¼** teaspoon baking soda  
**2¼** cups sugar  
**1½** cups vegetable oil  
**1** teaspoon vanilla  
**2** cups finely shredded carrots  
**1** cup flaked coconut  
**1** 11-ounce can mandarin orange sections, drained and coarsely chopped  
**1** recipe Orange-Cream Cheese Filling (right)  
**1** recipe Chocolate Ganache (far right)

1. Allow eggs to stand at room temperature for 30 minutes. Meanwhile, grease three\*  $8 \times 1\frac{1}{2}$ -inch or  $9 \times 1\frac{1}{2}$ -inch round cake pans. Line bottoms of pans with waxed paper; grease the paper. Set pans aside. In a medium bowl stir together flour, orange peel, baking powder, salt, and baking soda; set aside.
2. Preheat oven to 350°F. In a large mixing bowl combine eggs, sugar, vegetable oil, and vanilla. Beat with an electric mixer on low speed until combined. Beat on medium speed for 2 minutes more. Add flour mixture to egg mixture; beat on low speed just until combined. Using a wooden spoon, stir in carrots and coconut. Gently fold in chopped orange sections. Pour batter evenly into the prepared pans, spreading evenly.
3. Bake for 35 to 40 minutes or until a wooden toothpick inserted in centers comes out clean. Cool layers in pans on wire racks for 10 minutes. Remove layers from pans; peel off waxed paper. Cool thoroughly on wire racks.

4. To assemble, place one cake layer on a serving plate. Top with half of the Orange-Cream Cheese Filling, spreading evenly. Repeat layers. Add top cake layer. Spoon Chocolate Ganache over cake and let it drip down the sides. **Makes 12 servings.**

**ORANGE-CREAM CHEESE FILLING:** In a medium mixing bowl beat two 3-ounce packages cream cheese, softened, until fluffy. Gradually beat in  $\frac{1}{2}$  cup orange marmalade and  $\frac{1}{2}$  cup powdered sugar.

**CHOCOLATE GANACHE:** In a small saucepan bring  $\frac{1}{2}$  cup whipping cream just to boiling over medium-high heat. Remove from heat. Add 8 ounces chopped bittersweet or semisweet chocolate (do not stir). Let stand for 5 minutes. Stir until smooth. Let stand at room temperature until slightly thickened.

**\*TIP:** If you do not have three pans, refrigerate one-third of the batter until a pan is available.





**Delicately**  
**DUST WITH**  
**COCOA**  
by tapping it  
GENTLY THROUGH A  
FINE-MESH SIEVE.



## Mocha Bûche de Noël

**PREP:** 40 minutes   **STAND:** 30 minutes  
**BAKE:** 12 minutes   **OVEN:** 375°F

**4** eggs  
**1/3** cup all-purpose flour  
**1** tablespoon unsweetened cocoa powder  
**1** tablespoon instant espresso coffee powder or instant coffee crystals  
**1** teaspoon baking powder  
**1/2** teaspoon vanilla  
**1/3** cup granulated sugar  
**1/2** cup granulated sugar  
Powdered sugar  
Unsweetened cocoa powder  
**1** cup whipping cream  
**2** tablespoons Irish cream liqueur  
**1** tablespoon granulated sugar  
**1/2** teaspoon vanilla  
**6** ounces bittersweet chocolate, chopped  
**4** ounces milk chocolate, chopped  
**1** recipe Chocolate-Espresso Glaze (far right)

1. Separate eggs. Allow egg whites and yolks to stand at room temperature for 30 minutes. Meanwhile, grease a 15x10x1-inch baking pan. Line bottom of pan with waxed paper or parchment paper; grease paper. Set pan aside. In a medium mixing

bowl stir together flour, the 1 tablespoon cocoa powder, the espresso powder, and baking powder; set aside.

2. Preheat oven to 375°F. In a medium mixing bowl beat egg yolks and  $\frac{1}{2}$  teaspoon vanilla with an electric mixer on high speed about 5 minutes or until thick and lemon color. Gradually beat in the  $\frac{1}{3}$  cup sugar, beating on high speed until sugar is almost dissolved.
3. Thoroughly wash beaters. In another bowl beat egg whites on medium speed until soft peaks form (tips curl). Gradually beat in the  $\frac{1}{2}$  cup sugar, beating until stiff peaks form (tips stand straight). Fold egg yolk mixture into beaten egg whites. Sprinkle flour mixture over egg mixture; fold in gently just until combined. Spoon batter into prepared pan, spreading evenly.
4. Bake for 12 to 15 minutes or until cake springs back when lightly touched. Immediately loosen edges of cake from pan and turn cake out onto a towel generously sprinkled with powdered sugar and cocoa powder. Remove waxed paper. Roll towel and cake into a spiral, starting from a short side of the cake. Cool on a wire rack.
5. Meanwhile, for filling, in a medium mixing bowl beat whipping cream, Irish cream liqueur, the 1 tablespoon sugar,

and  $\frac{1}{2}$  teaspoon vanilla with an electric mixer on medium speed until stiff peaks form.

6. Unroll cake; remove towel. Spread cake with whipped cream mixture to within 1 inch of edges. Roll up cake. Cover and chill while making chocolate shards.

7. For chocolate shards, line a  $5\frac{3}{4} \times 3 \times 2$ -inch loaf pan with parchment paper; set aside. In a small saucepan melt bittersweet chocolate over low heat; pour into the prepared pan. In another small saucepan melt milk chocolate over low heat. Spoon over melted bittersweet chocolate in the prepared pan; swirl together. Chill until set. Remove chocolate from pan. Using a vegetable peeler, peel chocolate into shards.

8. To assemble, using a serrated knife, diagonally cut off a 3-inch slice from one end of the cake roll. Place the diagonally cut edge of the piece against the side of the longer roll on a serving plate, forming the branch on the log. Spread Chocolate-Espresso Glaze over cake roll. Shingle the chocolate shards on the cake to resemble bark. Chill until serving time. If desired, use a squirrel-shape stencil and sprinkle additional unsweetened cocoa powder over cake and serving plate; remove stencil. **Makes 10 servings.**

**CHOCOLATE-ESPRESSO GLAZE:** In a small saucepan heat and stir 4 ounces semisweet chocolate, chopped; 2 tablespoons water; 1 tablespoon butter; and  $\frac{1}{2}$  teaspoon instant espresso coffee powder over low heat until chocolate melts and glaze is smooth. Stir in  $\frac{1}{2}$  teaspoon vanilla. Cool for 10 minutes.

## PIECE OF CAKE

Expert cake bakers have a few tricks up their sleeves. Read on to learn some of their favorites.

**WARM UP**  
Make sure cake ingredients are at room temperature before mixing.

**SHINE ON**  
Shiny metal pans bake the best cakes. If yours are dark metal or glass, reduce the baking temperature by 25 degrees.

**COOL IT**  
Cool cakes on racks for 10 minutes before removing from pans. Cool layers completely on racks before filling and icing them.

**SIMPLE SLICING**  
For flawless slices, dip a long sharp knife in hot water before slicing. Clean and dry knife between slices.

## Flourless Chocolate-Pecan Cake

**PREP:** 30 minutes   **BAKE:** 30 minutes  
**COOL:** 10 minutes   **OVEN:** 350°F

**1½ cups broken pecans**  
**¾ cup sugar**  
**⅓ cup coarsely chopped sweet baking chocolate**  
**¼ cup unsweetened Dutch-process cocoa powder or unsweetened cocoa powder**  
**1 teaspoon baking powder**  
**¼ teaspoon baking soda**  
**5 eggs**  
**1½ teaspoons vanilla**  
**1 recipe Toasted Coconut-Pecan Caramel Sauce (below)**

**1.** Preheat oven to 350°F. Grease a 9×1½-inch round cake pan. Line bottom of pan with waxed paper; grease the paper. Set pan aside.

**2.** In a blender or food processor combine pecans, sugar, chopped chocolate, cocoa powder, baking powder, and baking soda. Cover; blend or process until nuts are ground. Add eggs and vanilla. Blend or process until nearly smooth. Pour batter into the prepared pan, spreading evenly.

**3.** Bake about 30 minutes or until a wooden toothpick inserted near center of cake comes out clean. Cool in pan on a wire rack for 10 minutes. Remove cake from pan; peel off waxed paper. Cool thoroughly on wire rack.

**4.** Transfer cake to a serving plate. Spoon Toasted Coconut-Pecan Caramel Sauce over cake. **Makes 8 servings.**

### TOASTED COCONUT-PECAN CARAMEL SAUCE

**SAUCE:** Spread ½ cup flaked coconut and ½ cup chopped pecans in a thin layer in a shallow baking pan. Bake in a 350°F oven for 6 to 8 minutes or until coconut is toasted and nuts are golden brown, stirring once or twice. Remove from oven. In a medium bowl stir together one 12.25-ounce jar caramel ice cream topping (room temperature), the coconut, and the pecans. Serve immediately or heat slightly in microwave before serving.





Cocoa confusion?  
Here's the scoop.

UNsweetened  
COCOA POWDER—  
Pure ground cocoa  
beans with just  
the cocoa butter  
removed and no  
ingredients added.

Quite bitter and gives  
baked goods a medium-  
brown color.

DUTCH-PROCESS  
COCOA POWDER—  
Treated with alkali to  
partially neutralize acids  
in the cocoa bean.  
Subtle and sweet, and

gives baked goods a  
very deep brown color.  
Dutch-process cocoa  
does not react with  
baking soda, so it will  
not work right in soda-  
leavened recipes. If you  
use it in a baking powder-  
leavened recipe, it will  
work beautifully.

## Frosty Snowman Cake

**PREP:** 1 hour **STAND:** 30 minutes  
**BAKE:** 30 minutes **COOL:** 10 minutes  
**OVEN:** 350°F

**3** eggs  
**1½** cups buttermilk  
**¾** cup butter  
**3** cups all-purpose flour  
**½** cup unsweetened cocoa powder  
**1** teaspoon salt  
**2¼** cups sugar  
**1** 1-ounce bottle red food coloring  
(**2** tablespoons)  
**1½** teaspoons vanilla  
**½** teaspoons baking soda  
**½** teaspoons vinegar  
**1** recipe Fluffy White Chocolate  
Frosting (right)  
Grated white baking chocolate  
Decorative candies and cookies  
Fruit leather or taffy

1. Allow eggs, buttermilk, and butter to stand at room temperature for 30 minutes. Meanwhile, grease and flour cavities of two 6-inch ball pans (put together, they make one ball) and cavities of 6 mini ball pans (see page 10); set aside. In a bowl stir together flour, cocoa powder, and salt; set aside.
2. Preheat oven to 350°F. In a very large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar,  $\frac{1}{4}$  cup at a time, beating on medium speed until well mixed. Scrape sides of bowl and beat on medium speed for 2 minutes more. Add eggs, one at a time, beating well after each addition. Beat in food coloring and vanilla until combined. Alternately add flour mixture and buttermilk to egg mixture, beating on low speed after each addition just until combined. In a small bowl stir together baking soda and vinegar; fold into batter.
3. Spoon  $2\frac{1}{2}$  cups of the batter into each 6-inch ball pan. Spoon about  $\frac{1}{3}$  cup batter into each mini ball pan.

4. Bake for 12 to 15 minutes for mini ball pans and 30 to 40 minutes for 6-inch ball pans or until wooden toothpicks inserted near the centers come out clean. Cool in pans on wire racks for 10 minutes. Remove from pans. Cool completely on wire racks.

5. To assemble, trim a small amount off the top of the rounded side of each of the 6-inch ball halves to make a flat surface on the cake, so it will lay flat on the serving plate and the smaller ball will have a flat surface on which to lay. Place a 6-inch ball half, flat side up, on a cake plate. Spread about  $\frac{1}{2}$  cup of the Fluffy White Chocolate Frosting on top. Top with the other 6-inch ball half, flat side down. Spread about 2 tablespoons frosting on the flat side of half of the mini ball cakes. Assemble mini balls by placing remaining cakes, flat sides down, on frosted halves. Trim a small amount off the bottom of one mini ball. Place, trimmed side down, on top of the ball on the cake plate. Use two long wooden skewers, trimmed as needed, to pierce cake to hold ball in place. Spread frosting over cake. Spread remaining frosting over remaining mini ball cakes.

6. To decorate, coat the snowman and mini balls with grated chocolate. Place candies on top ball like coal to make snowman eyes, nose, and mouth. Add a hat of cookies and *melted chocolate*. Place candies on the large ball for buttons. Give snowman a scarf of fruit leather or taffy. Make a snowman face on each of the mini balls. **Makes 12 servings.**

**FLUFFY WHITE CHOCOLATE FROSTING:** In a large mixing bowl beat one 8-ounce package cream cheese, softened;  $\frac{1}{2}$  cup butter, softened; and 2 teaspoons vanilla with an electric mixer on medium speed until light and fluffy. Gradually beat in 6 ounces white baking chocolate, melted and cooled. Gradually beat in 7 cups powdered sugar to make frosting spreading consistency.

## Coconut Layer Cake

Pictured on page 22.

**PREP:** 45 minutes **STAND:** 30 minutes  
**BAKE:** 25 minutes **COOL:** 10 minutes  
**OVEN:** 350°F

**4** eggs  
**2** cups all-purpose flour  
**½** teaspoons baking powder  
**¼** teaspoon salt  
**2** cups sugar  
**1** cup milk  
**¼** cup butter  
**½** teaspoons vanilla  
**1** recipe Coconut Filling (right)  
**1** recipe Crème Fraîche Frosting  
(right)  
Raw coconut chips, toasted\*

1. Allow eggs to stand at room temperature for 30 minutes. Meanwhile, grease and lightly flour two  $8 \times 1\frac{1}{2}$ -inch round baking pans; set pans aside. In a bowl combine flour, baking powder, and salt; set aside.

2. Preheat oven to 350°F. In a large mixing bowl beat eggs with an electric mixer on high speed about 4 minutes or until thick. Gradually add sugar, beating on medium speed until light and fluffy (4 to 5 minutes). Add the flour mixture; beat on low speed just until combined.

3. In a small saucepan heat and stir milk and butter until butter melts; stir in vanilla. Add to batter; beat until combined. Pour batter evenly into the prepared pans, spreading evenly.

4. Bake for 25 to 30 minutes or until a wooden toothpick inserted in centers comes out clean. Cool layers in pans on wire racks for 10 minutes. Remove layers from pans; cool thoroughly on wire racks.

5. To assemble, cut cake layers in half horizontally to make four layers. Place the first layer on a serving plate, cut side up. Spread one-third (about  $\frac{3}{4}$  cup) of the Coconut Filling over first layer. Repeat with two more layers and the

FROSTY SNOWMAN CAKE

remaining Coconut Filling. Top with the remaining cake layer. Frost top and sides of cake with Crème Fraîche Frosting. Garnish with coconut chips. Makes 12 servings.

**COCONUT FILLING:** In a medium saucepan combine  $1\frac{1}{4}$  cups whipping cream,  $\frac{3}{4}$  cup sugar, and  $\frac{1}{2}$  cup butter. Bring to boiling, stirring until sugar dissolves. In a small bowl stir together 1 tablespoon cornstarch, 1 tablespoon water,  $\frac{1}{2}$  teaspoon vanilla, and a pinch salt. Stir into cream mixture; bring to boiling. Boil gently for 1 minute or until thick. Remove from heat. Stir in 2 cups shredded coconut.

**CRÈME FRAÎCHE FROSTING:** In a large mixing bowl combine one 7-ounce container crème fraîche or one 8-ounce container sour cream, 1 cup whipping cream,  $\frac{3}{4}$  cup powdered sugar, and 1 teaspoon vanilla. Beat with an electric mixer on medium speed until mixture is thick and soft peaks form (tips curl).

**TO STORE:** Cover cake; chill for up to 24 hours before serving.

**\*TIP:** To toast coconut chips, spread them in an even layer in a baking pan. Bake in a  $350^{\circ}\text{F}$  oven for 8 to 10 minutes or until light brown, stirring once.

FOR AN  
UNPARALLELED  
SENSE OF  
CREATIVE  
SATISFACTION,  
BAKE A CAKE.





MILK CHOCOLATE  
CHEESECAKE, RECIPE ON

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# creamy MILK CHOCOLATE

Guess who's lightened up for the holidays? Chocolate. After a decade in the shadows of its trendy dark counterparts, our old friend milk chocolate is back—back to remind us that its nostalgic, creamy pleasure is the reason we fell in love with chocolate in the first place.

**PHOTOS:** Pete Krumhardt & Andy Lyons  
**FOOD:** Annie Peterson & Jill Lust



## Milk Chocolate Pound Cake

**PREP:** 30 minutes   **STAND:** 30 minutes

**BAKE:** 1 hour 10 minutes

**COOL:** 15 minutes   **OVEN:** 325°F

- 1 cup butter
- 6 eggs
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 2 cups sugar
- 1 teaspoon vanilla
- 8 ounces milk chocolate, finely chopped
- 1 recipe Milk Chocolate Ganache (far right)

1. Let butter and eggs stand at room temperature for 30 minutes. Meanwhile, grease and flour a 10-inch fluted tube pan; set aside. In a medium bowl stir together flour, baking powder, and salt; set aside.

2. Preheat oven to 325°F. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar, 2 tablespoons at a time, beating on medium speed about 5 minutes or until very light and fluffy. Beat in vanilla. Add eggs, one at a time, beating on low to medium speed for 1 minute after each addition and scraping sides of bowl frequently. Gradually add flour mixture,

beating on low speed just until combined. Stir in chocolate. Spoon batter into prepared pan; spread evenly.

3. Bake for 70 to 75 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 15 minutes. Remove cake from pan. Cool completely on wire rack. Spoon Milk Chocolate Ganache over cooled cake. **Makes 16 servings.**

**MILK CHOCOLATE GANACHE:** In a medium saucepan bring  $\frac{1}{3}$  cup whipping cream just to boiling over medium-high heat. Remove from heat. Add 6 ounces chopped milk chocolate (do not stir). Let stand for 5 minutes. Stir until smooth. Let cool for 15 minutes.

## Mexican Chocolate Pots de Crème

**PREP:** 25 minutes   **BAKE:** 25 minutes  
**COOL:** 1 hour   **OVEN:** 325°F

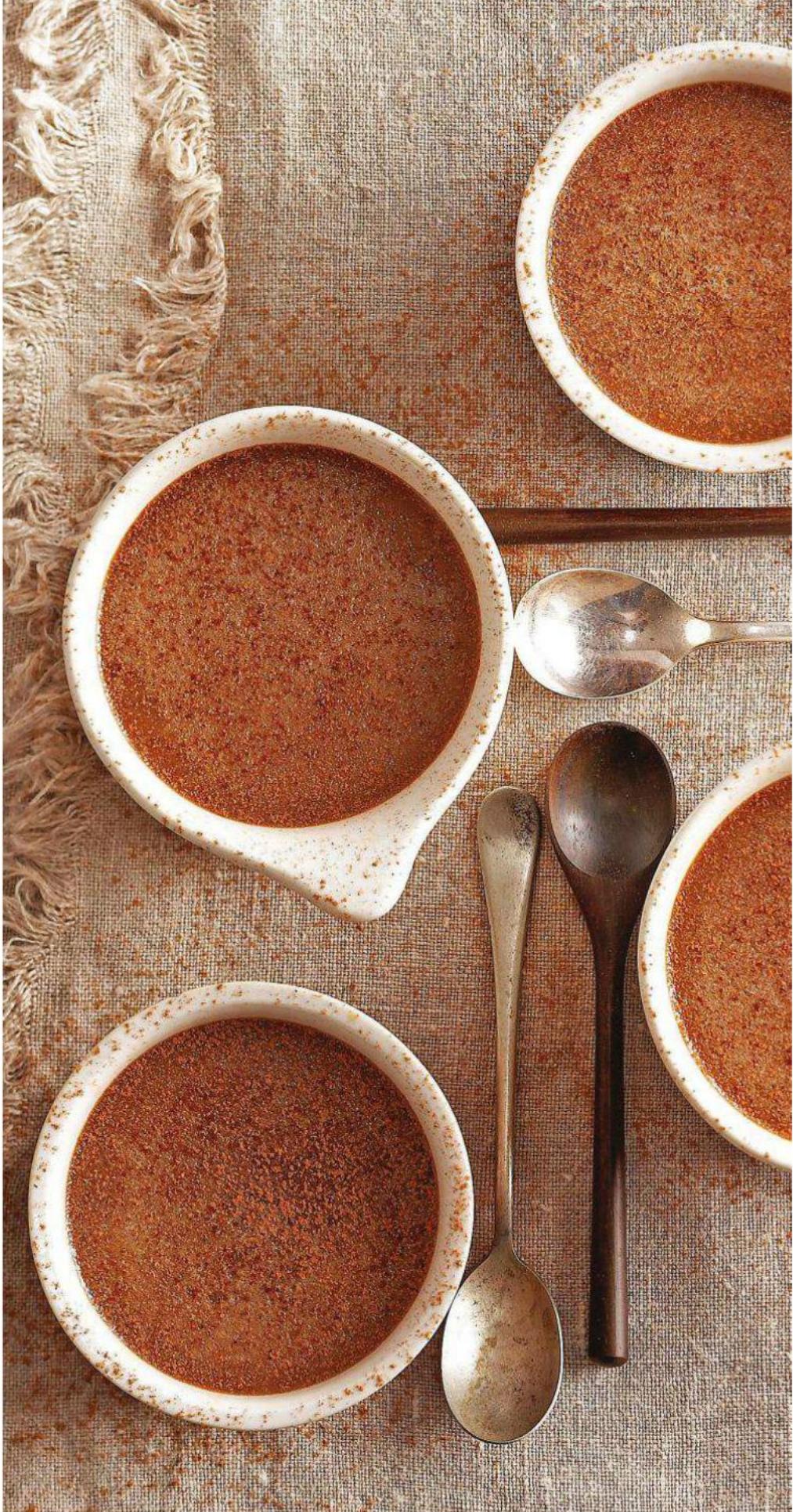
**2** cups whipping cream  
**3** ounces milk chocolate, chopped  
**1/4** teaspoon ground cinnamon  
**5** egg yolks, lightly beaten  
**1/4** cup sugar  
**1** teaspoon vanilla  
**1/8** teaspoon almond extract  
**1/4** teaspoon salt  
Ground cinnamon (optional)

**1.** Preheat oven to 325°F. In a medium heavy saucepan heat and stir  $\frac{1}{3}$  cup of the whipping cream and the chocolate over low heat until chocolate melts. Remove from heat. Gradually whisk in the remaining  $1\frac{2}{3}$  cups cream and the  $\frac{1}{4}$  teaspoon cinnamon.

**2.** In a large bowl whisk together egg yolks, sugar, vanilla, almond extract, and salt. Gradually whisk the cream mixture into the egg yolk mixture.

**3.** Place eight 4-ounce ramekins in a 13×9×2-inch baking pan or roasting pan. Set pan on the oven rack. Pour the egg mixture evenly into the ramekins. Pour enough boiling water into the baking pan to reach halfway up the sides of the ramekins.

**4.** Bake about 25 minutes or until centers appear set when gently shaken. Carefully remove ramekins from water. Let cool for 1 hour on a wire rack before serving. Or cool slightly, cover, and chill for up to 6 hours. If chilled, let stand at room temperature for 30 minutes before serving. If desired, sprinkle with additional ground cinnamon. **Makes 8 servings.**





STRAWBERRY-  
CHOCOLATE  
TURNOVERS

## Strawberry-Chocolate Turnovers

**PREP:** 30 minutes   **BAKE:** 16 minutes  
**OVEN:** 400°F

- 1 **17.3-ounce package frozen puff pastry sheets (2 sheets), thawed according to package directions**
- ½ cup mascarpone cheese or cream cheese, softened**
- ⅓ cup strawberry jam**
- 4 ounces milk chocolate, chopped**
- 1 egg, lightly beaten**
- 2 tablespoons sliced almonds**
- Coarse sugar**
- 2 ounces milk chocolate, melted (optional)**

1. Preheat oven to 400°F. Line two large baking sheets with parchment paper; set aside.
2. Unfold puff pastry sheets. On a lightly floured surface, roll each pastry sheet into a 12-inch square. Cut each square into 4-inch squares (you should have 18 squares). Spoon 1 teaspoon mascarpone cheese onto center of each pastry square. Top each with 1 teaspoon strawberry jam. Sprinkle each with 1 tablespoon chopped chocolate. Brush the edges of the squares with egg. Fold the squares in half diagonally to enclose the filling; press edges together with the tines of a fork to seal.
3. Place triangles 2 inches apart on the prepared baking sheets. Prick tops of triangles with a fork. Brush tops with egg; sprinkle with sliced almonds and coarse sugar.
4. Bake for 16 to 20 minutes or until puffed and golden brown. Transfer to a wire rack; cool slightly. If desired, drizzle with melted chocolate. **Makes 18 turnovers.**

**TO MAKE AHEAD:** Prepare as directed through Step 2. Place triangles in a single layer in an airtight container; cover. Store in the refrigerator for up to 1 day. Continue as directed in Step 3.

**TIP:** Recipe halves easily to yield 9 turnovers.

## Milk Chocolate Cheesecake

*Pictured on page 34.*

**PREP:** 35 minutes   **BAKE:** 50 minutes  
**COOL:** 45 minutes   **CHILL:** 4 hours  
**OVEN:** 350°F

- 1¾ cups finely crushed shortbread cookies**
- ¼ cup finely chopped almonds**
- 1 tablespoon sugar**
- ¼ cup butter, melted**
- 3 ounces milk chocolate, grated (½ cup)**
- 4 ounces milk chocolate, chopped**
- 3 8-ounce packages cream cheese, softened**
- ¾ cup sugar**
- ½ cup milk**
- 2 teaspoons vanilla**
- 2 tablespoons all-purpose flour**
- 3 eggs**
- 4 ounces bittersweet chocolate, chopped**
- 2 tablespoons milk**

1. Preheat oven to 350°F. For crust, in a medium bowl stir together crushed cookies, chopped almonds, and the 1 tablespoon sugar. Stir in melted butter. Press crumb mixture onto the bottom and about 1½ inches up the sides of a 9-inch springform pan. Sprinkle crust with grated milk chocolate. Set aside.
2. For filling, in a small heavy saucepan heat and stir chopped milk chocolate over low heat until melted and smooth; cool. In a large mixing bowl beat cream cheese, the ¾ cup sugar, the ½ cup milk, and the vanilla with an electric mixer on medium speed until combined. Beat in flour. Beat in the cooled chocolate. Add eggs; beat on low speed just until combined. Set aside ½ cup of the filling. Pour remaining filling into the crust-lined pan.
3. In a small heavy saucepan heat and stir chopped bittersweet chocolate over low heat until melted and smooth; cool slightly. Combine melted chocolate, the reserved ½ cup filling, and the

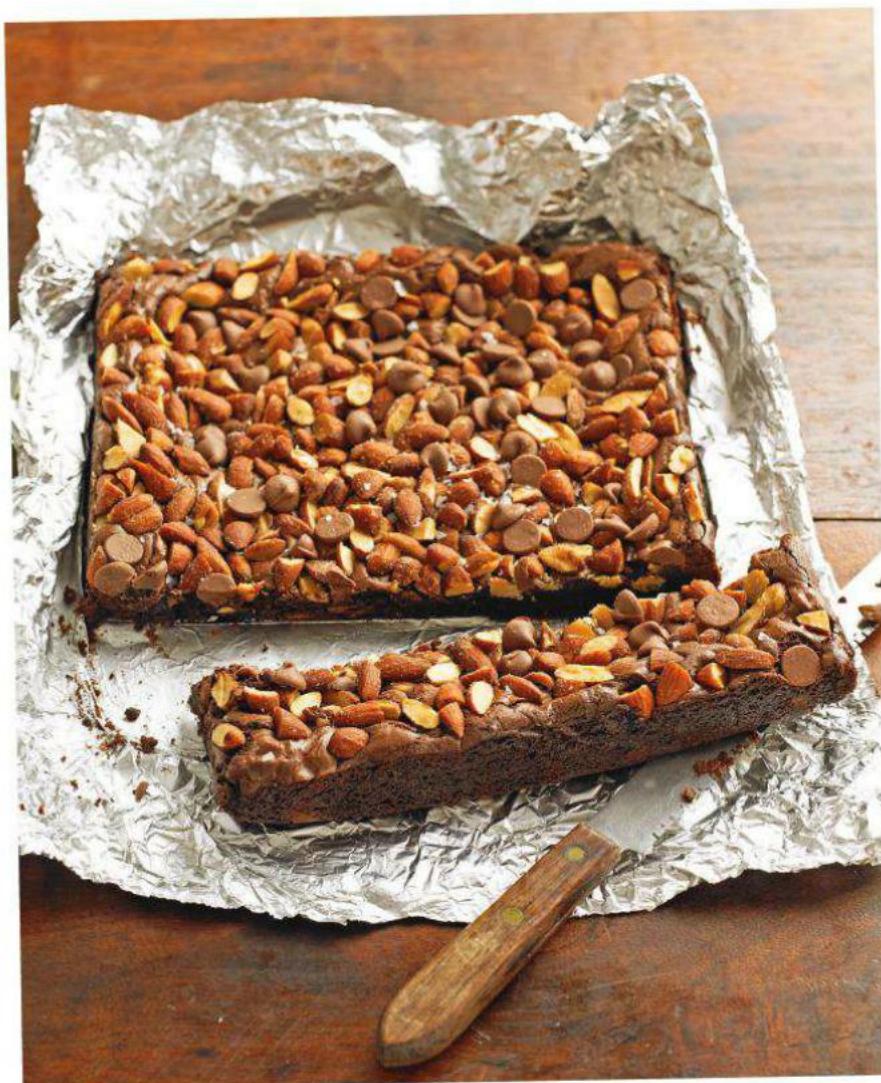
2 tablespoons milk. Dot bittersweet chocolate mixture over filling; use a table knife to swirl into filling.

4. Place springform pan in a shallow baking pan. Bake for 50 to 55 minutes or until a 2½-inch area around outside edge appears set when gently shaken. Cool in pan on a wire rack for 15 minutes. Using a small sharp knife, loosen the crust from sides of pan. Let cool for 30 minutes more; remove the sides of the pan. Cool cheesecake completely on rack. Cover and chill at least 4 hours before serving. **Makes 16 servings.**



To achieve a picture-perfect, crack-free top on this milky marbled cheesecake, be sure to abide by these simple rules:

- Soften cream cheese before mixing. Unwrapped and at room temperature, about 30 minutes will do it.
- Use room-temperature eggs.
- Do not overbeat. Overbeating adds excess air that may encourage surface cracking.
- Follow baking instructions (in Step 4) exactly.



## CUT PERFECT BARS

Bars and brownies are simple to make but can be a challenge to cut. Try these tips for cutting bar cookies into platter-perfect squares:

### FOIL LINER

Lining the baking pan with foil allows the bars to be pulled from the pan in a solid—easy to work with—slab.

### SCORE

As soon as bars are baked, use the tip of a knife to score the portions, using a ruler as a guide.

### QUICK-FREEZE

Once cooled, place bars in the freezer for 10 minutes to firm them up.

### CUT DOWN

Using a long, sharp knife, press down into the bars to cut. Avoid using a sawing motion.

### TRY PLASTIC

Consider buying a plastic pastry-cutting knife. Bars usually will not stick to plastic as much as they do to metal.

## Salted Almond Brownies

**PREP:** 25 minutes   **BAKE:** 25 minutes  
**OVEN:** 350°F

**4** ounces unsweetened chocolate, chopped  
**½** cup butter  
**1½** cups sugar  
**3** eggs  
**1** teaspoon vanilla  
**1** cup all-purpose flour  
**1** tablespoon unsweetened cocoa powder  
**¼** teaspoon baking soda  
**1** cup milk chocolate pieces  
**1½** cups chopped smoked almonds  
**¼** teaspoon sea salt

**1.** Preheat oven to 350°F. Line a 9x9x2-inch baking pan with foil, extending foil over the edges of the pan. Grease foil; set pan aside. In a medium saucepan heat and stir unsweetened chocolate and butter over low heat until just melted and smooth.

**2.** Stir sugar into the melted chocolate mixture. Add eggs, one at a time, beating with a wooden spoon just until combined. Stir in vanilla. In a small bowl stir together flour, cocoa powder, and baking soda. Add flour mixture to chocolate mixture; stir just until combined. Stir in  $\frac{3}{4}$  cup of the milk chocolate pieces. Spread the batter evenly in the prepared pan. Sprinkle remaining chocolate pieces, almonds, and salt over batter.

**3.** Bake for 25 minutes. Cool in pan on a wire rack. Use foil to lift uncut brownies out of pan. Cut into brownies. **Makes 16 brownies.**

**TO STORE:** Place brownies in a single layer in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

## Milk Chocolate-Toffee Bars

PREP: 25 minutes BAKE: 25 minutes  
STAND: 5 minutes OVEN: 350°F

**2** cups all-purpose flour  
**1** cup packed brown sugar  
**½** teaspoon ground cinnamon  
**1** cup butter, softened  
**1** teaspoon vanilla  
**¾** cup chopped pecans  
**1** cup milk chocolate pieces  
**½** cup toffee pieces

1. Preheat oven to 350°F. Line a 13x9x2-inch baking pan with foil, extending foil over the edges of the pan. Grease foil; set pan aside.

2. In a large mixing bowl stir together flour, brown sugar, and cinnamon. Add butter and vanilla. Beat with an electric mixer on low speed until mixture resembles coarse crumbs. Stir in pecans and  $\frac{1}{2}$  cup of the milk chocolate pieces. Press mixture evenly into the bottom of the prepared pan.

3. Bake for 25 to 30 minutes or until golden brown. Sprinkle bars with the remaining  $\frac{1}{2}$  cup milk chocolate pieces; let stand on a wire rack for 5 minutes to soften. Using a table knife, swirl the chocolate pieces and spread a thin layer of chocolate over the bars. Immediately sprinkle with the toffee pieces. Cool completely in pan on a wire rack. Use foil to lift uncut bars out of pan. Cut into bars. **Makes 36 bars.**

ADMIT  
IT—  
**MILK**  
chocolate  
IS THE CHOCOLATE  
YOU'VE LIKED BEST.





## Milk Chocolate-Apricot Cookies

**PREP:** 30 minutes

**BAKE:** 10 minutes per batch

**OVEN:** 350°F

**1** cup milk chocolate pieces  
**1½** cups all-purpose flour  
**1** teaspoon baking soda  
**¼** teaspoon salt  
**½** cup butter, softened  
**⅓** cup packed brown sugar  
**⅓** cup granulated sugar  
**2** tablespoons milk  
**1** teaspoon vanilla  
**¾** cup apricot preserves or seedless raspberry jam  
**1** cup milk chocolate pieces

**1.** Preheat oven to 350°F. In a small heavy saucepan heat and stir 1 cup milk chocolate pieces over low heat until melted and smooth; set aside. In a small bowl stir together flour, baking soda, and salt; set aside.

**2.** In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugars. Beat until combined, scraping sides of bowl occasionally. Beat in the melted chocolate, milk, and vanilla. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture.

**3.** Shape dough into 1-inch balls. Place balls 1 inch apart on an ungreased cookie sheet. Press your thumb into the center of each ball.

**4.** Bake for 10 to 12 minutes or until edges are firm. Transfer to a wire rack and let cool.

**5.** If desired, snip any large pieces of fruit in preserves. Spoon preserves evenly into centers of cookies. In a small heavy saucepan heat and stir 1 cup milk chocolate pieces until melted and smooth. Drizzle over cookies; let stand until set. **Makes about 40 cookies.**

**TO STORE:** Place cookies in a single layer in an airtight container; cover. Store in the refrigerator for up to 3 days.



## Chocolate Revel S'mores Tart

**PREP:** 25 minutes   **BAKE:** 50 minutes  
**COOL:** 10 minutes   **OVEN:** 325°F

**1/3** cup butter, softened  
**3/4** cup packed brown sugar  
**1/4** teaspoon baking soda  
**2** eggs  
**1** teaspoon vanilla  
**1/2** cup all-purpose flour  
**1/2** cup quick-cooking oats  
**1/2** cup graham cracker crumbs  
**1 1/4** cups milk chocolate pieces  
**1/2** cup butter, softened  
**2/3** cup granulated sugar  
**1** cup ground almonds  
**1/3** cup all-purpose flour  
**1** egg yolk  
**1** cup tiny marshmallows

1. Preheat oven to 325°F. For crust, in a large mixing bowl beat the  $\frac{1}{3}$  cup butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar and baking soda. Beat until combined, scraping sides of bowl occasionally. Beat in one of the eggs and the vanilla until combined. Beat in the  $\frac{1}{2}$  cup flour. Using a wooden spoon, stir in the oats and graham cracker crumbs. Reserve  $\frac{1}{2}$  cup of the crust mixture. Spread remaining crust mixture into the bottom of an ungreased 10-inch tart pan with a removable bottom. Set pan and reserved crust mixture aside.
2. For filling, in a small heavy saucepan heat and stir 1 cup of the chocolate pieces and 2 tablespoons of the  $\frac{1}{2}$  cup butter over low heat until just melted and smooth; set aside. In a medium

mixing bowl beat the remaining butter and the granulated sugar with an electric mixer on medium speed until combined. Add the melted chocolate, the almonds, the  $\frac{1}{3}$  cup flour, the remaining egg, and the egg yolk; beat until combined. Stir in  $\frac{1}{2}$  cup of the marshmallows. Spread filling evenly over crust in pan.

3. Dot the remaining crust mixture over filling. Bake for 45 to 50 minutes or until filling is just set. Sprinkle the remaining  $\frac{1}{2}$  cup marshmallows and  $\frac{1}{4}$  cup milk chocolate pieces over the top. Bake for 5 minutes more. Cool in pan on a wire rack for 10 minutes.

4. Using a small sharp knife, loosen tart from sides of pan. Remove sides of pan. Cool completely. **Makes 12 to 16 slices.**



TRIPLE-COCONUT PIE,  
RECIPE ON p. 51

# dreamy CREAM PIES

They're the golden oldies of the dessert world—the kind of pies that memories are made of. Bring back the good old days with this bevy of beauties, and listen to their satiny-smooth fillings and billowy tops sing with familiar flavors.

**PHOTOS:** Jason Donnelly & Pete Krumhardt

**FOOD:** Greg Luna & Charles Worthington

## Brown-Bottom Butterscotch Cashew Cream Pie

**PREP:** 50 minutes  
**BAKE:** 23 minutes **COOL:** 1 hour  
**CHILL:** 4 hours **OVEN:** 350°F

**1 1/4** cups finely crushed graham crackers (about 21 squares)  
**1** cup roasted salted cashews  
**1/3** cup granulated sugar  
**1/2** cup butter, melted  
**2/3** cup whipping cream  
**1** cup semisweet chocolate pieces  
**3/4** cup packed brown sugar  
**1/4** cup cornstarch  
**1/4** teaspoon salt  
**1** 12-ounce can evaporated milk  
**3** egg yolks  
**1** cup milk  
**3** tablespoons butter  
**1** teaspoon vanilla  
**1** recipe Brown Sugar Meringue (right)

1. Preheat oven to 350°F. In a food processor combine crushed crackers, cashews, and granulated sugar. Cover and pulse with several on/off turns to form fine crumbs. Add the melted butter; cover and pulse with several on/off turns to combine. Press mixture onto the bottom and up the sides of a 9-inch pie plate. Bake for 8 to 10 minutes or until fragrant and firm. Cool on a wire rack.
2. In a small saucepan bring whipping cream just to boiling over medium-high heat. Remove from heat; add chocolate pieces (do not stir). Let stand for 5 minutes. Stir until smooth. Pour chocolate mixture evenly over the bottom of the crust.
3. For filling, in a medium saucepan combine brown sugar, cornstarch, and salt. Whisk in about  $\frac{1}{2}$  cup of the evaporated milk. Whisk in egg yolks until combined. Whisk in the remaining

evaporated milk and the milk. Cook and stir over medium heat until thickened and bubbly. Remove from heat. Stir in the 3 tablespoons butter and the vanilla. Cover and keep warm.

4. Prepare Brown Sugar Meringue. Pour warm filling into prepared piecrust. Spread meringue over warm filling, sealing to edge of crust and swirling meringue into peaks. Bake for 15 minutes or until meringue is firm and golden. Cool on a wire rack for 1 hour. Chill for 4 to 6 hours before serving; cover for longer storage. **Makes 8 slices.**

**BROWN SUGAR MERINGUE:** In a large mixing bowl beat 4 egg whites with an electric mixer on medium speed until soft peaks form (tips curl). Gradually add  $\frac{1}{4}$  cup packed brown sugar and  $\frac{1}{4}$  cup granulated sugar, 1 tablespoon at a time, beating on high speed until stiff peaks form (tips stand straight) and sugar dissolves.



**BUTTERSCOTCH—THE PERFECT BLEND OF BUTTER AND BROWN SUGAR—PILETS ITS OLD-FASHIONED PERFECTION ATOP A SALTY-SWEET NUT CRUST AND A LOVELY LAYER OF DEEP, DARK CHOCOLATE.**



## Peppermint Cream Tart in a Chocolate Crust

**PREP:** 35 minutes   **BAKE:** 8 minutes  
**COOL:** 30 minutes   **CHILL:** 4 hours  
**OVEN:** 350°F

**2** cups crushed chocolate wafer cookies (about 38 cookies)  
**1/3** cup butter, melted  
**1** cup sugar  
**3** tablespoons cornstarch  
**2 1/4** cups whole milk  
**1/2** cup butter, cut up  
**1/4** teaspoon salt  
**1/2** teaspoon vanilla  
**1/2** teaspoon peppermint extract  
**1/2** cup coarsely crushed peppermint candies

### 1 recipe Peppermint Whipped Cream (right)

1. Preheat oven to 350°F. In a medium bowl stir together crushed cookies and the melted butter; press onto the bottom and up the sides of a 10-inch fluted tart pan with a removable bottom. Bake for 8 to 10 minutes or until set. Cool completely on a wire rack.
2. In a medium saucepan combine the sugar and cornstarch. Stir in milk, the cut-up butter, and salt. Cook and stir over medium heat until thickened and bubbly; reduce heat. Cook and stir for 2 minutes more. Remove from heat. Stir in vanilla and peppermint extract. Stir in the  $\frac{1}{2}$  cup crushed peppermint candies just until combined.

3. Pour filling into cooled crust. Cool on a wire rack for 30 minutes. Place tart on a platter; cover and chill for 4 to 24 hours.

4. Using a small sharp knife, gently loosen edge of tart from side of pan; remove sides from pan. Cut tart into wedges. Serve with Peppermint Whipped Cream and, if desired, additional *crushed peppermint candies*. Cover and store leftover tart in the refrigerator; serve within 48 hours. **Makes 10 slices.**

**PEPPERMINT WHIPPED CREAM:** In a medium mixing bowl combine 1 cup whipping cream, 2 tablespoons powdered sugar, and  $\frac{1}{4}$  teaspoon peppermint extract. Beat with an electric mixer on medium to high speed until stiff peaks form (tips stand straight).



## Two-Layer Chocolate Peanut Butter Cream Pie

**PREP:** 40 minutes **BAKE:** 8 minutes  
**CHILL:** 4 hours **OVEN:** 375°F

**2** cups finely crushed peanut butter sandwich cookies (about 16 cookies)  
**1/4** cup butter, melted  
**3/4** cup sugar  
**3** tablespoons cornstarch  
**2 1/2** cups half-and-half or light cream  
**4** egg yolks, lightly beaten  
**1** tablespoon butter  
**1 1/2** teaspoons vanilla  
**2/3** cup semisweet chocolate pieces  
**2/3** cup peanut butter-flavor pieces  
**1** recipe Peanut Brittle Whipped Cream (far right)

1. Preheat oven to 375°F. In a medium bowl stir together crushed cookies and the melted butter; press onto the bottom and up the sides of a 9-inch pie plate. Bake about 8 minutes or until firm. Cool completely on a wire rack.
2. In a medium saucepan combine sugar and cornstarch. Gradually stir in half-and-half. Cook over medium-high heat until thickened and bubbly, stirring constantly; reduce heat. Cook and stir for 2 minutes more. Remove from heat. Gradually stir about 1 cup of the hot filling into the egg yolks. Add yolk mixture to saucepan. Bring to a gentle boil, stirring constantly; reduce heat. Cook and stir for 2 minutes more. Remove from heat. Stir in the 1 tablespoon butter and the vanilla.
3. Immediately pour half of the hot mixture into a medium bowl; add chocolate pieces. Add peanut butter

pieces to the remaining half of the hot mixture. Stir each mixture until melted and smooth. Pour warm chocolate mixture into piecrust; smooth top. Carefully and gently spoon warm peanut butter mixture over chocolate mixture; smooth top. Gently press a sheet of plastic wrap directly onto the peanut butter filling. Chill for at least 4 hours.

4. Just before serving, spread Peanut Brittle Whipped Cream evenly over pie. Serve immediately. **Makes 8 slices.**

**PEANUT BRITTLE WHIPPED CREAM:** In a large mixing bowl beat 1 cup whipping cream with an electric mixer on medium to high speed until soft peaks form (tips curl). Reduce speed to low; beat in 2 tablespoons powdered sugar. Increase speed to medium-high and continue beating until stiff peaks form (tips stand straight). Gently fold in  $\frac{1}{2}$  cup coarsely crushed peanut brittle candy.

## Fudge Cream Pie

**PREP:** 45 minutes   **CHILL:** 4 hours  
**STAND:** 30 minutes   **BAKE:** 30 minutes  
**COOL:** 1 hour   **OVEN:** 325°F

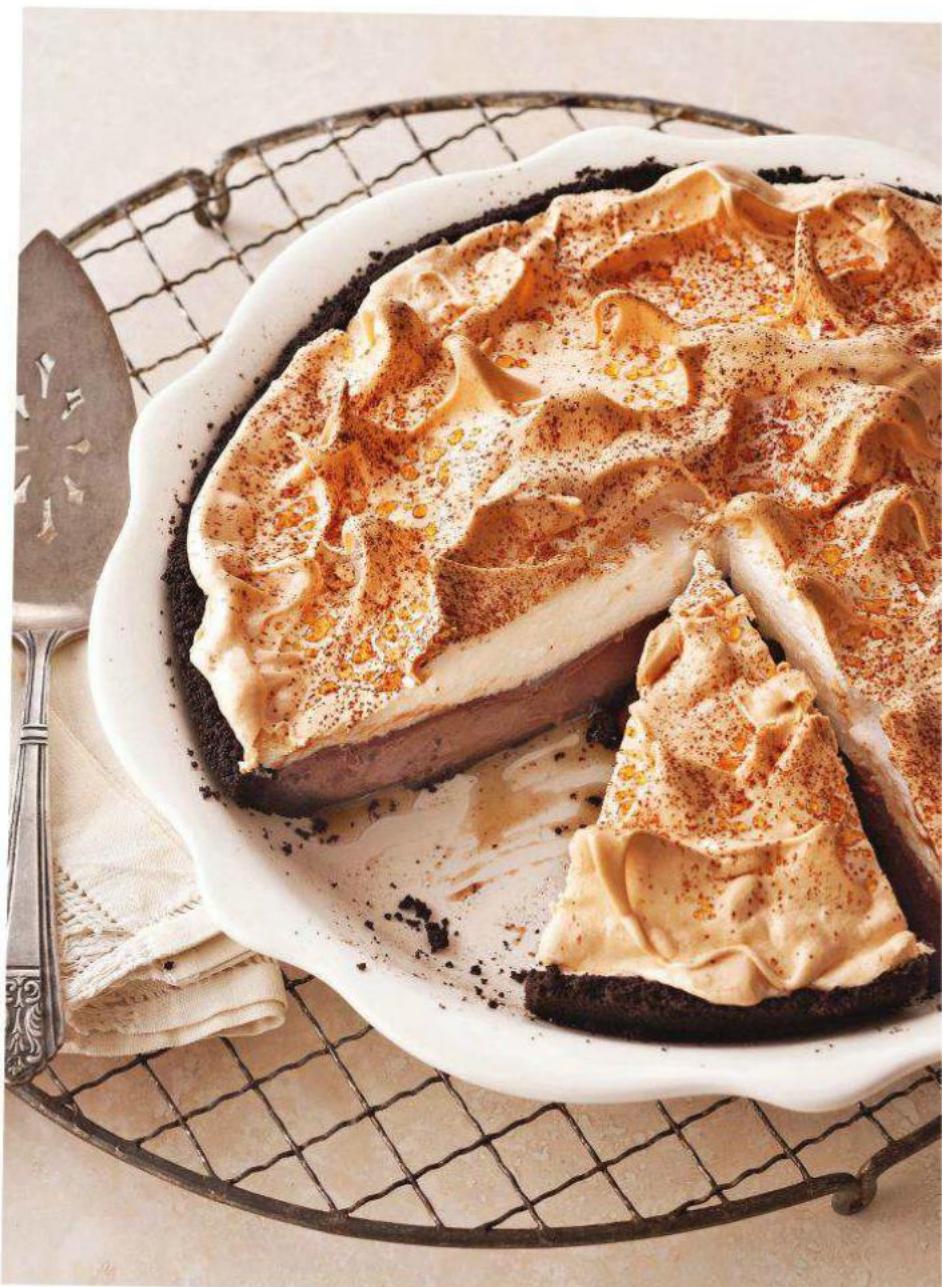
**Nonstick cooking spray**  
**1½ cups** finely crushed chocolate wafer cookies (about 25 cookies)  
**⅓ cup** butter, melted  
**4 eggs**  
**1½ cups** sugar  
**3 tablespoons** cornstarch  
**2½ cups** half-and-half or light cream  
**3 ounces** unsweetened chocolate, chopped  
**1 tablespoon** butter  
**2½ teaspoons** vanilla  
**½ teaspoon** cream of tartar  
Unsweetened cocoa powder

1. Preheat oven to 325°F. Lightly coat a 9-inch pie plate with cooking spray; set aside. In a medium bowl stir together crushed cookies and the melted butter; press onto the bottom and up the sides of the prepared pie plate. Chill about 1 hour or until firm.
2. Separate eggs. Place egg whites in a large mixing bowl and let stand at room temperature for 30 minutes. Place egg yolks in a small bowl and beat lightly; set aside.
3. In a medium saucepan combine 1 cup of the sugar and the cornstarch. Gradually stir in half-and-half and chopped chocolate. Cook and stir over medium-high heat until thickened and bubbly; reduce heat. Cook and stir for 2 minutes more. Remove from heat. Gradually stir about 1 cup of the hot filling into the egg yolks. Add yolk mixture to saucepan. Bring to a gentle boil, stirring constantly; reduce heat. Cook and stir for 2 minutes more. Remove from heat. Stir in the 1 tablespoon butter and 1½ teaspoons of the vanilla. Keep filling warm.
4. For meringue, add cream of tartar and the remaining 1 teaspoon vanilla to egg whites. Beat with an electric mixer on medium speed until soft peaks form (tips curl). Gradually add the remaining ½ cup sugar, 1 tablespoon at a time, beating on high speed until mixture forms stiff, glossy

peaks (tips stand straight) and sugar dissolves.

5. Pour warm filling into prepared piecrust. Spread meringue over warm filling, sealing to edge of crust. Lightly sprinkle cocoa powder over the meringue. Bake for 30 minutes. Cool on a wire rack for 1 hour. Chill for 3 to 6 hours before serving; cover for longer storage. Makes 8 slices.

**FUDGE. CREAM.  
PIE. THESE  
THREE LITTLE  
WORDS PACK  
AN AMPLE  
ARSENAL  
OF PLEASURE.**





CRANBERRY  
CREAM TARTLETS

Everyone  
LOVES A  
**TART**  
they can

CALL THEIR  
VERY OWN.

## Cranberry Cream Tartlets

**PREP:** 35 minutes **BAKE:** 10 minutes  
**STAND:** 15 minutes **CHILL:** 4 hours  
**OVEN:** 325°F

**2** cups finely crushed gingersnaps (about 30 cookies)  
**1/4** cup butter, melted  
**2 2/3** cups water  
**1** cup dried cranberries  
**1 1/3** cups sour cream  
**2/3** cup sugar  
**1/3** cup cornstarch  
**3** egg yolks, lightly beaten  
**1/4** teaspoon salt  
**1** teaspoon vanilla  
**1/2** teaspoon finely shredded orange peel  
**1** recipe Double-Vanilla Whipped Cream (right)

1. Preheat oven to 325°F. In a medium bowl stir together crushed gingersnaps and the melted butter; press onto the bottoms and up the sides of eight 4½-inch individual tart pans. Place tart pans on a baking sheet and bake about 10 minutes or until light brown. Cool completely on a wire rack.

2. In a medium saucepan bring the water to boiling. Remove from heat; stir in dried cranberries. Cover and let stand for 15 minutes.

3. In another medium saucepan combine sour cream, sugar, cornstarch, egg yolks, and salt. Stir in the water-cranberry mixture. Bring to a boil over medium heat, stirring constantly; reduce heat. Cook and stir for 2 minutes more. Remove from heat. Stir in vanilla and orange peel. Spoon evenly into prepared tart shells. Cover and chill for 4 to 24 hours.

4. Spoon Double-Vanilla Whipped Cream into a pastry bag fitted with a large star tip. Pipe whipped cream onto the tarts. Remove tarts from pans. Serve immediately. **Makes 8 tartlets.**

**DOUBLE-VANILLA WHIPPED CREAM:** In a large mixing bowl combine 2 cups whipping cream and 1 teaspoon vanilla paste or 2 teaspoons vanilla extract. Beat with an electric mixer on medium to high speed until soft mounds form. Add ¼ cup powdered sugar; beat on high speed until soft peaks form (tips curl).

**SINGLE-TART OPTION:** To make a single tart, prepare as directed, except use one 10- or 11-inch tart pan instead of individual pans.

## PIE IN THE SKY

To create the lightest, loftiest meringues, follow these tips:

**WARM UP**  
Separate eggs when cold, but bring whites to room temperature before beating.

**WHITES ONLY**  
Make sure there is not even a speck of egg yolk in the whites.

**SHELL OUT**  
To remove yolk specks easily, scoop them up with half of an eggshell.

**DON'T OVERDO IT**  
Overbeaten egg whites will collapse. To repair

**overbeaten whites, beat one egg white until frothy, then gently fold into overbeaten whites until they're shiny and moist.**

**WEATHER WATCH**  
Meringues hate humidity. On humid days, add 1 teaspoon cornstarch to the sugar before beating.

## Triple-Coconut Pie

Pictured on page 44.

**PREP:** 50 minutes **BAKE:** 38 minutes  
**COOL:** 1 hour **CHILL:** 3 hours **OVEN:** 325°F

**2** cups shortbread cookie crumbs  
**1** cup sweetened flaked coconut  
**1** teaspoon finely shredded lime peel  
**1/2** cup butter, melted  
**1** cup sugar  
**1/3** cup cornstarch  
**1/4** teaspoon salt  
**3** cups whole milk  
**2/3** cup cream of coconut  
**5** egg yolks  
**1 1/4** teaspoons coconut extract  
**1** teaspoon vanilla  
**1** recipe Vanilla Meringue (below)

1. Preheat oven to 325°F. In a bowl combine cookie crumbs, ¾ cup of the coconut, and the lime peel. Stir in melted butter. Press onto bottom and up sides of a 9-inch deep-dish pie plate. Bake for 8 to 10 minutes or until set. Cool completely on a wire rack.

2. In a large saucepan combine sugar, cornstarch, and salt. Gradually stir in milk and cream of coconut. Cook and stir over medium-high heat until thickened and bubbly; reduce heat. Cook and stir for 2 minutes more. Remove from heat. In a small bowl lightly beat egg yolks. Gradually stir about 1 cup of the hot filling into yolks. Add yolk mixture to saucepan. Bring to a gentle boil, stirring constantly; reduce heat. Cook and stir 2 minutes. Remove from heat. Stir in coconut extract and vanilla; keep warm.

3. Prepare Vanilla Meringue. Immediately pour warm filling into crust. Spread meringue over warm filling, sealing to edge of pastry. Sprinkle with remaining ¼ cup coconut. Bake for 30 minutes. Cool on a wire rack 1 hour. Chill 3 to 6 hours before serving; cover for longer storage. **Makes 8 slices.**

**VANILLA MERINGUE:** Allow four egg whites to stand at room temperature for 30 minutes. In a mixing bowl combine the whites, 1 teaspoon vanilla, and ½ teaspoon cream of tartar. Beat with an electric mixer on medium speed about 1 minute or until soft peaks form (tips curl). Gradually add ¼ cup sugar, 1 tablespoon at a time, beating on high speed about 5 minutes or until mixture forms stiff, glossy peaks (tips stand straight) and sugar dissolves.



MAPLE-PUMPKIN CRÈME  
BRÛLÉE, RECIPE ON

AP 50

# beyond the PUMPKIN pie

The pumpkin—rotund representative of seasonal bounty—is renowned for its appearance in pie. But this earthy orange squash will happily hand its smooth texture and warm, mellow flavor to all sorts of baked goods. Turn the page to get to know the many faces of pumpkin.

**PHOTOS:** Jason Donnelly  
**FOOD:** Dianna Nolin



ENVISION THESE BUTTERY RICH, AMBER-HUED CRESCENTS ON THE THANKSGIVING TABLE.

## Pumpkin Crescent Rolls with Honey Butter

**PREP:** 45 minutes **RISE:** 90 minutes  
**BAKE:** about 15 minutes **OVEN:** 375°F

**5½ to 6 cups all-purpose flour**  
**1 package active dry yeast**  
**1 cup canned pumpkin**  
**1 cup water**  
**½ cup nonfat dry milk powder**  
**6 tablespoons butter**  
**⅓ cup packed brown sugar**  
**2 tablespoons honey**  
**1 teaspoon salt**  
**½ teaspoon ground cinnamon**  
**2 eggs**  
**1 cup whole wheat flour**  
**1 recipe Honey Butter (far right)**  
**2 tablespoons butter, melted**

1. In a large mixing bowl stir together 2 cups of the all-purpose flour and the yeast; set aside.
2. In a medium saucepan heat and stir pumpkin, the water, milk powder, the

6 tablespoons butter, the brown sugar, honey, salt, and cinnamon over medium heat until warm (120°F to 130°F) and butter just melts. Add pumpkin mixture and eggs to flour mixture. Beat with an electric mixer on low speed for 30 seconds, scraping sides of bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in the whole wheat flour and as much of the remaining all-purpose flour as you can.

**3.** Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape dough into a ball. Place in a lightly greased bowl, turning once to grease surface of dough. Cover; let rise in a warm place until double in size (1 hour).

**4.** Punch dough down. Turn dough out onto a lightly floured surface. Divide into thirds. Cover dough; let rest for 10 minutes. Meanwhile, lightly grease three baking sheets or line them with parchment paper; set aside.

**5.** On the lightly floured surface, roll each dough portion into a 12-inch circle. Spread with Honey Butter. Cut each dough circle into 12 wedges. To shape rolls, begin at wide end of each wedge and loosely roll toward the point. Place, point sides down, 2 to 3 inches apart on prepared baking sheets. Cover; let rise in a warm place until nearly double in size (about 30 minutes).

**6.** Preheat oven to 375°F. Uncover and bake rolls, 1 or 2 sheets at a time, about 15 minutes or until golden, rotating baking sheets halfway through baking if necessary. (Cover and chill remaining baking sheet[s] until ready to bake.) Brush tops of rolls with melted butter. Serve warm. **Makes 36 rolls.**

**HONEY BUTTER:** In a small mixing bowl beat  $\frac{1}{4}$  cup softened butter and 2 tablespoons honey with an electric mixer on low speed until light and fluffy.

**TO MAKE AHEAD:** Prepare rolls as directed through Step 5. Cover with plastic wrap and chill for 2 to 24 hours. Uncover and bake as directed.

## Pumpkin Cupcakes with Spiced Mascarpone Frosting

PREP: 25 minutes BAKE: 15 minutes COOL: 5 minutes OVEN: 350° F

**1** cup all-purpose flour  
**3/4** teaspoon baking powder  
**3/4** teaspoon baking soda  
**3/4** teaspoon ground cinnamon  
**1/4** teaspoon salt  
**1/8** teaspoon ground nutmeg  
**1/8** teaspoon ground cloves  
**2** eggs, lightly beaten  
**2/3** cup canned pumpkin  
**1/3** cup granulated sugar  
**1/3** cup packed brown sugar  
**1/3** cup vegetable oil  
**1/3** cup golden raisins  
**1/4** cup chopped walnuts  
**1** recipe Spiced Mascarpone Frosting (far right)  
**1/4** cup crystallized ginger, finely chopped

**1.** Preheat oven to 350°F. Grease and flour twelve 2½-inch muffin cups; set aside.

**2.** In a medium bowl stir together flour, baking powder, baking soda, cinnamon, salt, nutmeg, and cloves. In a large bowl combine eggs, pumpkin, granulated sugar, brown sugar, and vegetable oil; whisk until smooth. Add flour mixture to pumpkin mixture, one-third at a time, stirring just until combined after each addition. Stir in raisins and walnuts. Spoon batter into prepared muffin cups, filling each two-thirds full.

**3.** Bake for 15 to 18 minutes or until a wooden toothpick inserted in the centers comes out clean. Cool in muffin cups on a wire rack for 5 minutes. Remove from muffin cups. Cool completely on wire rack.

**4.** When cupcakes are cool, split each horizontally in half. Spread Spiced Mascarpone Frosting over bottom halves of cupcakes; place top halves of cupcakes on frosting. Spread frosting on tops of cupcakes; sprinkle with crystallized ginger. Makes 12 cupcakes.

**SPICED MASCARPONE FROSTING:** In a large mixing bowl combine  $\frac{1}{2}$  cup softened mascarpone cheese, 6 tablespoons softened butter,  $\frac{1}{4}$  teaspoon ground cinnamon, and  $\frac{1}{4}$  teaspoon ground ginger. Beat with an electric mixer on medium to high speed until light and fluffy. Beat in 2 cups powdered sugar until combined. If needed to make spreading consistency, thin frosting with up to 1 tablespoon milk.

FROM THE  
TEST  
KITCHEN

Canned pumpkin is a busy baker's friend, but homemade puree is absolutely divine. To make your own, halve and seed a sugar pumpkin. Place halves, cavity down, on a baking sheet. Roast in a 375°F oven for 1 hour. Cool pumpkin, scrape pulp from skin, and then puree in a food processor or blender.





## Marbled Chocolate-Pumpkin Brownies

**PREP:** 30 minutes   **BAKE:** 1 hour

**OVEN:** 325°F

**3** ounces cream cheese, softened  
**1** tablespoon butter, softened  
**½** cup sugar  
**1** egg  
**1** cup canned pumpkin  
**1** teaspoon vanilla  
**½** teaspoon ground cinnamon  
**¼** teaspoon ground ginger  
**1** tablespoon all-purpose flour  
**1⅓** cups all-purpose flour  
**¾** teaspoon baking powder  
**½** teaspoon salt  
**6** ounces unsweetened chocolate, chopped  
**¾** cup butter, cut up  
**2⅓** cups sugar  
**4** eggs  
**¼** cup milk  
**2** teaspoons vanilla  
**¾** cup coarsely chopped walnuts, toasted (optional)

**1.** Preheat oven to 325°F. Line a 13x9x2-inch baking pan with foil, extending foil over the edges of the pan. Grease the foil; set pan aside.

**2.** In a medium mixing bowl beat cream cheese and the 1 tablespoon butter with an electric mixer on medium to high speed for 30 seconds. Add the  $\frac{1}{2}$  cup sugar. Beat until well combined, scraping sides of bowl occasionally. Beat in one egg, the pumpkin, 1 teaspoon vanilla, the cinnamon, and ginger until combined. Stir in the 1 tablespoon flour. Set aside.

**3.** In a small bowl stir together the  $1\frac{1}{4}$  cups flour, the baking powder, and salt; set aside.

**4.** In a large saucepan combine the chocolate and  $\frac{3}{4}$  cup butter. Cook and stir over low heat until melted and smooth. Remove from heat. Gradually add the  $2\frac{1}{4}$  cups sugar, beating with an

electric mixer on low speed just until combined. Add the four eggs, one at a time, beating well after each addition. Beat in milk and the 2 teaspoons vanilla. Gradually beat in flour mixture just until combined.

**5.** Spread chocolate mixture evenly in the prepared pan. Spoon cream cheese mixture in several mounds on top of the chocolate batter. Using a narrow metal spatula, gently swirl the cream cheese mixture into the chocolate batter. If desired, sprinkle with walnuts.

**6.** Bake about 60 minutes or until center is just set when pan is gently shaken. Cool in pan on a wire rack. Use foil to lift uncut brownies out of pan. Cut into brownies. **Makes 36 brownies.**

**TO STORE:** Layer brownies between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 3 days.

## Pumpkin Bread Pudding Soufflé

**PREP:** 45 minutes **BAKE:** 30 minutes

**OVEN:** 375°F

**1 to 2 tablespoons butter, softened**  
**1 to 2 tablespoons granulated sugar**  
**10 ounces challah**  
**2 cups half-and-half or light cream**  
**½ cup butter, softened**  
**¼ cup packed brown sugar**  
**½ teaspoon ground cinnamon**  
**¼ teaspoon ground ginger**  
**⅛ teaspoon freshly grated nutmeg**  
**4 egg yolks**  
**1 cup canned pumpkin**  
**3 egg whites**  
**¼ teaspoon cream of tartar**  
**1 tablespoon granulated sugar**  
**1 recipe Easy Bourbon Molasses Sauce (right)**

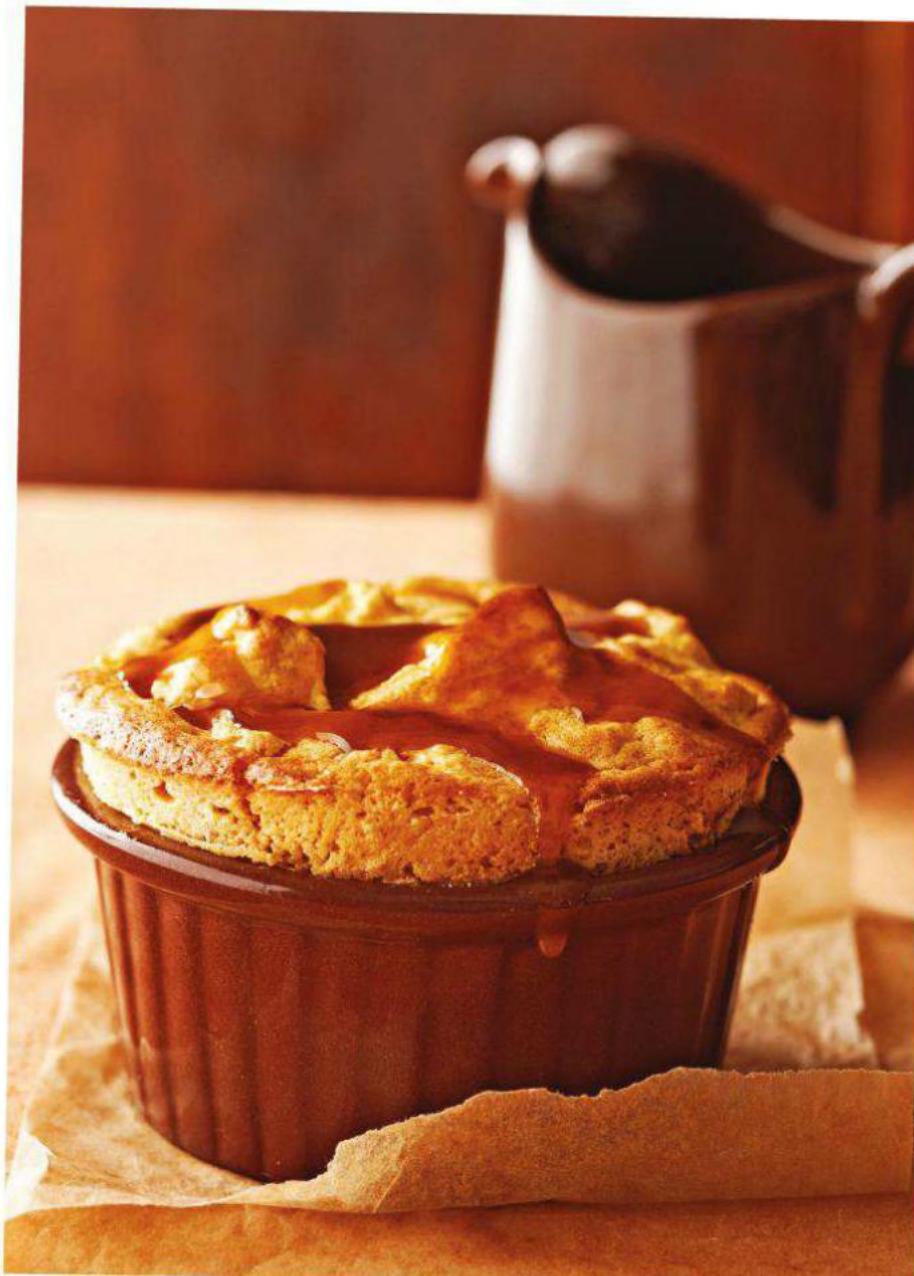
1. Preheat oven to 375°F. Lightly coat six 10-ounce ramekins or custard cups with the 1 to 2 tablespoons softened butter; sprinkle lightly with the 1 to 2 tablespoons granulated sugar. Place ramekins in a 15×10×1-inch baking pan; set aside. Remove and discard the bottom and side crusts from challah. Cut challah into small cubes (about 4½ cups). Place cubes in a large bowl; set aside.
2. In a small saucepan bring half-and-half to simmering over low heat. Pour 1 cup of the warm half-and-half over the challah cubes; stir gently. Set aside.
3. In a large mixing bowl beat the ½ cup butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar. Beat until light and fluffy, scraping sides of bowl occasionally. Beat in cinnamon, ginger, nutmeg, and egg yolks until combined. Beat in pumpkin and the remaining half-and-half. Add soaked challah cubes to the pumpkin mixture; fold in gently.
4. Wash beaters thoroughly. In another large mixing bowl beat egg whites and cream of tartar on medium speed until soft peaks form (tips curl). Add the 1 tablespoon granulated sugar and beat until stiff peaks form (tips stand

straight). Fold beaten egg whites gently into challah mixture. Spoon mixture into prepared ramekins.

5. Bake about 30 minutes or until a knife inserted into the centers comes out clean. Serve warm with Easy Bourbon Molasses Sauce. Soufflés will fall slightly as they cool. **Makes 6 servings.**

**EASY BOURBON MOLASSES SAUCE:** In a small saucepan combine 1½ cups granulated sugar, ½ cup butter, ½ cup

water, 2 tablespoons molasses, 2 lightly beaten egg yolks, and ¼ teaspoon salt. Cook and whisk over medium heat until thick and mixture just comes to a boil. Strain sauce into a 4-cup glass measure. Stir in ¼ cup bourbon (mixture will foam). Serve warm. Cover and chill any remaining sauce. To reheat, place sauce in a microwave-safe bowl; heat on 50 percent power (medium) for 1 to 1½ minutes, stirring every 30 seconds.



## Maple-Pumpkin Crème Brûlée

Pictured on page 52.

**PREP:** 25 minutes   **BAKE:** 40 minutes  
**CHILL:** 4 hours   **STAND:** 20 minutes  
**OVEN:** 350°F

**8** egg yolks  
**2** cups whipping cream  
**1** cup canned pumpkin  
**½** cup pure maple syrup  
**¼** cup packed brown sugar  
**2** teaspoons vanilla  
**½** teaspoon ground cinnamon  
**½** teaspoon freshly grated nutmeg  
**½** cup granulated sugar

**1.** Preheat oven to 350°F. In a large bowl combine egg yolks, whipping cream, pumpkin, maple syrup, brown sugar, vanilla, cinnamon, and nutmeg; whisk until smooth. Spoon pumpkin mixture evenly into eight 6-ounce ramekins or custard cups.

**2.** Place ramekins in a large roasting pan. Place roasting pan on oven rack. Pour enough boiling water into the roasting pan to reach halfway up the sides of the ramekins.

**3.** Bake for 40 to 45 minutes or until edges are set (centers will shake slightly). Carefully remove ramekins from water; cool completely on a wire rack. Cover and chill for 4 to 8 hours.

**4.** Before serving, let ramekins stand at room temperature for 20 minutes. Meanwhile, in a medium heavy skillet heat granulated sugar over medium-high heat until sugar begins to melt, shaking skillet occasionally to heat sugar evenly. Do not stir. Once sugar starts to melt, reduce heat to low and cook about 5 minutes or until all sugar melts and is golden, stirring as needed with a wooden spoon. Quickly drizzle the caramelized sugar over custards. (If sugar hardens in the skillet, return to heat; stir until melted.) Serve immediately. **Makes 8 servings.**

## Cranberry-Pumpkin Scones with Sugared Pepitas

**PREP:** 30 minutes   **BAKE:** 15 minutes  
**COOL:** 5 minutes   **OVEN:** 400°F

**2½** cups all-purpose flour  
**¼** cup packed brown sugar  
**2** teaspoons baking powder  
**1½** teaspoons pumpkin pie spice  
**¼** teaspoon baking soda  
**¼** teaspoon salt  
**½** cup butter, cut up  
**½** cup dried cranberries  
**2** eggs, lightly beaten  
**½** cup half-and-half, light cream, or milk  
**½** cup canned pumpkin  
**1** egg, lightly beaten  
**1** tablespoon water  
**2** cups powdered sugar  
**1** tablespoon butter, softened  
**2** teaspoons finely shredded orange peel  
**2** tablespoons orange juice  
**Sugared Pepitas (right)**  
**Finely shredded orange peel (optional)**

**1.** Preheat oven to 400°F. Line a large baking sheet with parchment paper; set aside. In a large bowl stir together flour, brown sugar, baking powder, pumpkin pie spice, baking soda, and salt. Using a pastry blender, cut in the  $\frac{1}{2}$  cup butter until mixture resembles coarse crumbs. Add cranberries and toss well. Make a well in the center of the flour mixture; set aside.

**2.** In a small bowl stir together the two eggs, half-and-half, and pumpkin. Add pumpkin mixture all at once to flour mixture. Using a fork, stir just until moistened.

**3.** Turn dough out onto a well-floured surface. Knead dough by folding and gently pressing it for 10 to 12 strokes or until dough is nearly smooth. Pat or lightly roll dough into an 8-inch circle. Cut circle into eight wedges.

**4.** Place wedges 2 inches apart on the prepared baking sheet. In a small bowl combine the one egg with the 1 tablespoon water. Brush wedges lightly with egg mixture. Bake for 15 to 20 minutes or until golden. Remove scones from baking sheet. Let cool for 5 minutes before spreading with glaze.

**5.** For glaze, in a small bowl stir together powdered sugar, the 1 tablespoon butter, the 2 teaspoons orange peel, and the orange juice until well combined.

**6.** Spoon glaze over warm scones, spreading evenly. Sprinkle with some of the Sugared Pepitas\* and, if desired, additional shredded orange peel. Serve warm. **Makes 8 large scones.**

**SUGARED PEPITAS:** Preheat oven to 325°F. Line a 15×10×1-inch baking pan with parchment paper; set aside. In a small saucepan combine  $\frac{1}{2}$  cup sugar and 2 tablespoons water. Cook and stir over medium-high heat until sugar dissolves; remove from heat. Let mixture cool. In a medium bowl combine 1 cup raw pepitas with cooled sugar mixture; toss well to combine. Spread in prepared baking pan. Sprinkle with 1 tablespoon sugar and  $\frac{1}{4}$  teaspoon salt. Bake for 15 to 20 minutes or until light brown and crisp, stirring twice. Let cool on baking sheet. Makes 2 cups.

**\*TIP:** Store remaining Sugared Pepitas in an airtight container at room temperature for up to 2 weeks. Use Sugared Pepitas on cheesecakes, muffins, salads, or just to snack on.

**PUMPKINS GLOW WITH RICH COLOR AND EARTHY FLAVOR—PLUS, THEIR MOIST FLESH KEEPS BAKED GOODS FRESH.**

Get  
INTO THE  
FLAVORS  
of fall

AND THE SPIRIT OF THE  
GREAT PUMPKIN.

CRANBERRY-PUMPKIN  
SCONES WITH  
SUGARED PEPITAS



MERINGUE-TOPPED RASPBERRY  
CUPCAKES, RECIPE ON

p 67

# sweets of RED & WHITE

Even sweets look forward to dressing up for the holidays—especially in festive threads of red and white. Behold bars, cakes, cookies, and pies decked out in the season's prettiest palette.

**PHOTOS:** Andy Lyons

**FOOD:** Jill Lust

## Cherry Kuchen Bars

**PREP:** 25 minutes   **BAKE:** 42 minutes  
**COOL:** 10 minutes   **OVEN:** 350°F

**1/2** cup butter, softened  
**1/2** cup shortening  
**1 3/4** cups sugar  
**1 1/2** teaspoons baking powder  
**1/2** teaspoon salt  
**3** eggs  
**1** teaspoon vanilla  
**3** cups all-purpose flour  
**1** 21-ounce can cherry pie filling\*  
**1** recipe Powdered Sugar Icing (below)

**1.** Preheat oven to 350°F. In a large mixing bowl beat butter and shortening with an electric mixer on medium speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Reserve 1½ cups of the dough. Spread remaining dough in the bottom of an ungreased 15x10x1-inch baking pan.

**2.** Bake for 12 minutes. Spread pie filling over crust in pan. Spoon reserved dough into small mounds on top of pie filling.

**3.** Bake about 30 minutes more or until top is light brown. Cool in pan on a wire rack for 10 minutes. Drizzle top with Powdered Sugar Icing. Cool completely. Cut into bars to serve. **Makes 32 bars.**

**POWDERED SUGAR ICING:** In a small bowl stir together 1½ cups powdered sugar, ¼ teaspoon vanilla or almond extract, and enough milk (3 to 4 teaspoons) to make a smooth icing of drizzling consistency.

\***TIP:** You may substitute your favorite flavor of pie filling for the cherry filling.



## Crustless Cheesecake with Cranberry Sauce

**PREP:** 25 minutes

**BAKE:** 1 hour 10 minutes **COOL:** 1 hour

**CHILL:** 4 hours **OVEN:** 275°F

- 4 8-ounce packages cream cheese, softened
- 1 cup sugar
- 3 eggs
- 1 teaspoon vanilla
- 1 recipe Cranberry Sauce (far right) (optional)
- Cranberries (optional)
- Finely shredded orange peel (optional)

1. Preheat oven to 275°F. Wrap the outside of an 8-inch springform pan with heavy foil. Grease the bottom and sides inside the pan; set pan aside.

2. In a very large mixing bowl beat cream cheese and sugar with an electric mixer on medium to high speed for 8 to 10 minutes or until mixture is smooth and sugar is dissolved, scraping sides of bowl occasionally. Add eggs and vanilla, beating just until combined. Spoon batter into the prepared pan.

3. Place springform pan in a shallow roasting pan. Place roasting pan on the oven rack. Carefully pour enough boiling water into the roasting pan to reach halfway up the sides of the springform pan. Bake for 70 to

75 minutes or until center appears nearly set when gently shaken.

4. Carefully remove springform pan from water. Remove foil from pan. Let cheesecake cool in pan on a wire rack for 15 minutes. Using a thin metal spatula, loosen the edge of the cheesecake from sides of pan; cool for 45 minutes more. Cover and chill for 4 to 24 hours.

5. To serve, remove sides of pan and cut cheesecake into wedges. If desired, top with Cranberry Sauce, cranberries, and/or orange peel. **Makes 10 servings.**

**CRANBERRY SAUCE:** Place 1 cup of whole cranberry sauce in a blender or food processor. Cover and blend or process until combined.





## Strawberry Truffle Pie

**PREP:** 35 minutes   **BAKE:** 13 minutes

**CHILL:** 4 hours   **STAND:** 30 minutes

**OVEN:** 450°F

- 1 recipe Pastry for a Single-Crust Pie (far right)
- 3 ounces white baking chocolate, chopped
- 1 tablespoon butter
- 1 8-ounce package cream cheese, cubed and softened
- 2 tablespoons orange liqueur or orange juice
- ½ teaspoon finely shredded orange peel
- ¼ cup powdered sugar
- 1 cup whipping cream
- 1 pound fresh strawberries, stems removed and halved
- ⅓ cup red currant jelly
- Kumquats, sliced (optional)
- White chocolate curls (optional)

1. Preheat oven to 450°F. Prepare Pastry for a Single-Crust Pie. On a lightly floured

surface, use your hands to slightly flatten pastry. Roll pastry from center to edge into a 12-inch circle. Wrap pastry circle around rolling pin. Unroll into a 9-inch pie plate. Ease pastry into pie plate without stretching it. Trim pastry to  $\frac{1}{2}$  inch beyond edge of pie plate. Fold under extra pastry even with the plate's edge. Crimp edge as desired. Prick bottom and sides of pastry with a fork. Line pastry with a double thickness of foil. Bake for 8 minutes. Remove foil. Bake for 5 to 6 minutes more or until golden. Cool on a wire rack.

2. In a small saucepan cook and stir white baking chocolate and butter over medium-low heat until melted. Add cream cheese, liqueur, and orange peel. Cook and stir until smooth. Remove from heat. Stir in powdered sugar. Let cool to room temperature.

3. In a medium mixing bowl beat whipping cream with an electric mixer on medium to high speed until soft peaks form (tips curl). Fold whipped cream into the cooled chocolate mixture.

4. Spread chocolate mixture in the baked pastry shell. Arrange strawberries on chocolate layer. In a small microwave-safe bowl combine jelly and, if desired, kumquat slices. Microwave on 100 percent power (high) about 30 seconds or until jelly melts. Brush berries with melted jelly and top with kumquat slices. Cover and chill for at least 4 hours.

5. Let stand at room temperature for 30 minutes before serving. If desired, garnish with white chocolate curls.  
**Makes 8 slices.**

**PASTRY FOR A SINGLE-CRUST PIE:** In a medium bowl stir together  $1\frac{1}{2}$  cups all-purpose flour and  $\frac{1}{2}$  teaspoon salt. Using a pastry blender, cut in  $\frac{1}{4}$  cup shortening and  $\frac{1}{4}$  cup butter, cut up, or shortening until pieces are pea size. Sprinkle 1 tablespoon cold water over part of flour mixture; toss with a fork. Push moistened pastry to sides of bowl. Repeat with additional cold water, 1 tablespoon at a time (4 to 5 tablespoons total), until all of the flour mixture is moistened. Shape into a ball.

## Upside-Down Cranberry Cake

PREP: 45 minutes BAKE: 50 minutes  
COOL: 30 minutes OVEN: 375°F

**1/2 cup butter**  
**1 1/2 cups sugar**  
**2 teaspoons finely shredded lemon peel**  
**2 tablespoons lemon juice**  
**1 teaspoon ground cinnamon**  
**1/2 teaspoon ground cloves**  
**4 cups cranberries (16 ounces)**  
Butter, softened  
**1 1/2 cups cake flour or all-purpose flour**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon salt**  
**6 tablespoons butter, softened**  
**1 cup sugar**  
**1 teaspoon vanilla**  
**2 eggs**  
**3/4 cup sour cream**  
**1 recipe Sweetened Whipped Cream (far right)**  
Sugared cranberries (optional)  
Fresh mint leaves (optional)

1. In a large saucepan melt the  $\frac{1}{2}$  cup butter over medium heat. Add the  $1\frac{1}{2}$  cups sugar, the lemon peel, lemon juice, cinnamon, and cloves. Cook and stir about 2 minutes or until sugar dissolves. Add cranberries, stirring to coat. Bring to boiling; reduce heat. Simmer, uncovered, for 15 to 20 minutes or until cranberries have popped and liquid is syrupy, stirring occasionally. Cool completely.
2. Preheat oven to 375°F. Generously grease a 9-inch springform pan with softened butter. Wrap outside of the springform pan with heavy foil. Spoon cranberry mixture into prepared pan, spreading evenly; set aside.
3. In a medium bowl stir together flour, baking soda, and salt; set aside. In a large mixing bowl beat the 6 tablespoons softened butter with an electric mixer on medium to high speed for 30 seconds. Add the 1 cup sugar and the vanilla. Beat until combined, scraping sides of bowl occasionally. Add eggs, one at a time, beating well after each addition. Alternately add

flour mixture and sour cream to butter mixture, beating on low speed after each addition just until combined. Spread batter over cranberry mixture in pan.

4. Bake for 50 to 60 minutes or until a wooden toothpick inserted near center comes out clean. If necessary, cover with foil the last 10 to 15 minutes to prevent overbrowning. Cool cake in pan on a wire rack for 30 minutes. Remove foil from around pan. Using a knife, loosen cake from sides of pan. Invert cake onto a serving plate. Remove sides and bottom of pan. Serve within 6 hours with Sweetened Whipped Cream. If desired, garnish with sugared cranberries and fresh mint leaves.

**Makes 12 to 16 servings.**

**SWEETENED WHIPPED CREAM:** In a chilled mixing bowl beat 1 cup whipping cream, 2 tablespoons sugar, and  $\frac{1}{2}$  teaspoon vanilla with an electric mixer on medium speed until soft peaks form (tips curl).



**Mix &  
MATCH:  
FILL**  
these pretties  
WITH STRAWBERRY  
OR CHERRY JAM, TOO.

RASPBERRY SUGAR  
COOKIE SANDWICHES

## Raspberry Sugar Cookie Sandwiches

**PREP:** 40 minutes **CHILL:** 1 hour  
**BAKE:** 7 minutes per batch  
**OVEN:** 375°F

**1/3** cup butter, softened  
**1/3** cup shortening  
**3/4** cup granulated sugar  
**1 1/2** teaspoons baking powder  
**1/4** teaspoon salt  
**1/4** teaspoon ground cinnamon  
**1/8** teaspoon ground cloves  
1 egg  
1 tablespoon milk  
**1/2** teaspoon vanilla  
**1/2** teaspoon finely shredded lemon peel  
**2** cups all-purpose flour  
Powdered sugar  
**1/3** to **1/2** cup raspberry, strawberry, or cherry preserves or jam

1. In a large mixing bowl beat butter and shortening with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar, baking powder, salt, cinnamon, and cloves. Beat until combined, scraping sides of bowl occasionally. Beat in egg, milk, vanilla, and lemon peel until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide dough in half. Cover and chill dough about 1 hour or until easy to handle.

2. Preheat oven to 375°F. On a lightly floured surface, roll half the dough at a time to  $\frac{1}{8}$ - to  $\frac{1}{4}$ -inch thickness. Using  $2\frac{1}{2}$ -inch cookie cutters, cut dough into desired shapes. Place cutouts 1 inch apart on an ungreased cookie sheet. Using  $\frac{3}{4}$ -inch cookie cutters, cut desired shapes from centers of half of the cookies. Reroll scraps as necessary.

3. Bake for 7 to 10 minutes or until edges are light brown. Transfer cookies to a wire rack and let cool.

4. Sift powdered sugar onto the cookies with the centers cut out. Spread a scant teaspoon of preserves over the bottoms of the cookies with no cutout centers. Press the bottoms of the sugared cookies against the preserves. Serve within 2 hours. Makes about 20 sandwich cookies.

**TO STORE:** Layer unfilled cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months. Thaw cookies, if frozen. Assemble as directed.

## Meringue-Topped Raspberry Cupcakes

*Pictured on page 60.*  
**PREP:** 25 minutes **BAKE:** 23 minutes  
**COOL:** 5 minutes **OVEN:** 350°F

**1 1/2** cups all-purpose flour  
**1 1/2** teaspoons baking powder  
**1/4** teaspoon salt  
**1/2** cup butter, softened  
**3/4** cup sugar  
1 egg  
2 egg yolks  
**3** tablespoons raspberry liqueur or raspberry juice blend  
**1 1/2** teaspoons vanilla  
**1/2** cup milk  
4 egg whites  
**1/4** teaspoon cream of tartar  
**2/3** cup sugar  
**12** raspberries (optional)

1. Preheat oven to 350°F. Line twelve  $2\frac{1}{2}$ -inch muffin cups with paper bake cups or lightly coat muffin cups with nonstick spray for baking; set pan aside.

2. In a small bowl stir together flour, baking powder, and salt; set aside. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add the  $\frac{3}{4}$  cup sugar. Beat on medium to high speed for 1 minute, scraping sides of bowl occasionally. Beat in egg, egg yolks, raspberry liqueur, and vanilla until combined. Alternately add flour mixture and milk to butter mixture, beating on low speed after each addition just until combined.

3. Spoon batter into the prepared muffin cups, filling each about three-fourths full. Bake for 15 minutes.

4. Meanwhile, wash beaters thoroughly. In a medium mixing bowl combine egg whites and cream of tartar. Beat on medium speed until soft peaks form (tips curl). Gradually add the  $\frac{2}{3}$  cup sugar, 1 tablespoon at a time, beating on high speed until stiff peaks form (tips stand straight).

5. Pipe or spoon meringue on tops of partially baked cupcakes. If desired, place a raspberry on top of each cupcake, pressing into meringue. Bake for 8 to 10 minutes more or until meringue is light brown.

6. Cool in pan on a wire rack for 5 minutes. Remove cupcakes from pan; serve warm. (Or cover loosely and chill for up to 4 hours before serving.) Makes 12 cupcakes.

## THE CUTEST CUPCAKES

To turn out adorable cupcakes, follow these tips.

### PERFECT PAN

Use cupcake pans made of heavy, shiny metal.

### ROOM TEMPERATURE

Bring all ingredients to room temperature before mixing.

**DON'T OVERMIX**  
Too much beating will make cupcakes dense and chewy.

**JUST ENOUGH**  
Fill wells no more than three-fourths full of batter.

**TEST**  
Check for doneness at the minimum baking time. When a toothpick inserted in the cupcake centers comes out clean, remove cupcakes from oven.



# all about ALMOND

Almonds have perfect balance. This noble nut juggles crunchy and velvety, mild and intense, bitter and sweet, all at once—especially at holiday time, when its flavorful essence brings ambrosial equilibrium to cakes, cookies, custards, pastries, and pies.

**PHOTOS:** Pete Krumhardt  
**FOOD:** Charles Worthington

## Almond-Mocha Cake

**PREP:** 20 minutes   **BAKE:** 35 minutes  
**COOL:** 30 minutes   **OVEN:** 350°F

**4** cups all-purpose flour  
**1** tablespoon baking powder  
**1½** teaspoons baking soda  
**¾** teaspoon salt  
**1¼** cups butter, softened  
**1½** cups sugar  
**3** eggs  
**½** cups sour cream  
**1** tablespoon vanilla

**3** tablespoons unsweetened cocoa powder  
**3** tablespoons instant espresso coffee powder  
**¼** cup hot water  
**¼** cup amaretto  
**3** teaspoons almond extract  
**1** recipe Cappuccino Whipped Cream (below right)  
Sliced almonds (optional)

1. Preheat oven to 350°F. Grease and flour a 13×9×2-inch baking pan; set aside.

In a medium bowl stir together flour, baking powder, baking soda, and salt; set aside.

2. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar. Beat until combined, scraping sides of bowl occasionally. Add eggs, one at a time, beating well after each addition. Beat in sour cream and vanilla until combined. Gradually stir in flour mixture, mixing just until moistened. Divide batter evenly between two medium bowls.

3. In a small bowl stir together cocoa powder, espresso powder, and the hot water until smooth. Stir cocoa mixture into one portion of batter; mix well. In another small bowl stir together amaretto and almond extract. Stir amaretto mixture into the other portion of batter; mix well.

4. Pour cocoa batter into the prepared pan, spreading evenly. Tap pan lightly on work surface to remove air bubbles. Spoon amaretto batter over the cocoa batter, spreading evenly. Tap pan again.

5. Bake for 35 to 40 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 30 minutes. Invert cake onto the rack to cool completely.

6. To serve, cut cake into pieces. Serve cake with Cappuccino Whipped Cream. If desired, sprinkle with sliced almonds.

**Makes 16 servings.**

**CAPPUCCINO WHIPPED CREAM:** In a medium mixing bowl combine  $\frac{1}{4}$  cup brown sugar, 4 teaspoons water, and 2 teaspoons instant espresso coffee powder. Beat with an electric mixer on medium speed until frothy. Add 1 cup whipping cream; beat on medium-high speed until soft peaks form (tips curl).



## Very-Almond Cheesecake

**PREP:** 30 minutes **CHILL:** 5 hours  
**BAKE:** 1 hour **COOL:** 45 minutes  
**OVEN:** 350°F

**2** cups shortbread or butter cookie crumbs (about 7½ ounces)  
**½** cup ground toasted almonds  
**2** tablespoons sugar  
**½** cup butter, melted  
**1** 8-ounce can almond paste  
**¾** cup sugar  
**2** tablespoons amaretto  
**3** teaspoons vanilla  
**4** 8-ounce packages cream cheese, softened  
**4** eggs  
**2** egg yolks  
**1** 8-ounce carton sour cream  
**¼** cup sugar  
**1** tablespoon amaretto  
**½** cup ground toasted almonds

**1.** For crust, in a medium bowl stir together cookie crumbs, the ½ cup ground almonds, the 2 tablespoons sugar, and the butter until combined. Press mixture into the bottom and 1½ inches up the sides of a 10-inch springform pan. Cover and chill for 1 hour.

**2.** Preheat oven to 350°F. For filling, in a very large mixing bowl beat almond paste, the ¾ cup sugar, the 2 tablespoons amaretto, and 2 teaspoons of the vanilla with an electric mixer on medium speed until combined. Add cream cheese. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and egg yolks just until combined. Pour into crust-lined pan. Place filled springform pan in a 15×10×1-inch baking pan.

**3.** Bake about 55 minutes or until a 2½-inch area around outside edge appears set when gently shaken. Meanwhile, in a small bowl stir together sour cream, the ¼ cup sugar, the

1 tablespoon amaretto, and the remaining 1 teaspoon vanilla. Spread evenly over hot cheesecake. Bake for 5 minutes more.

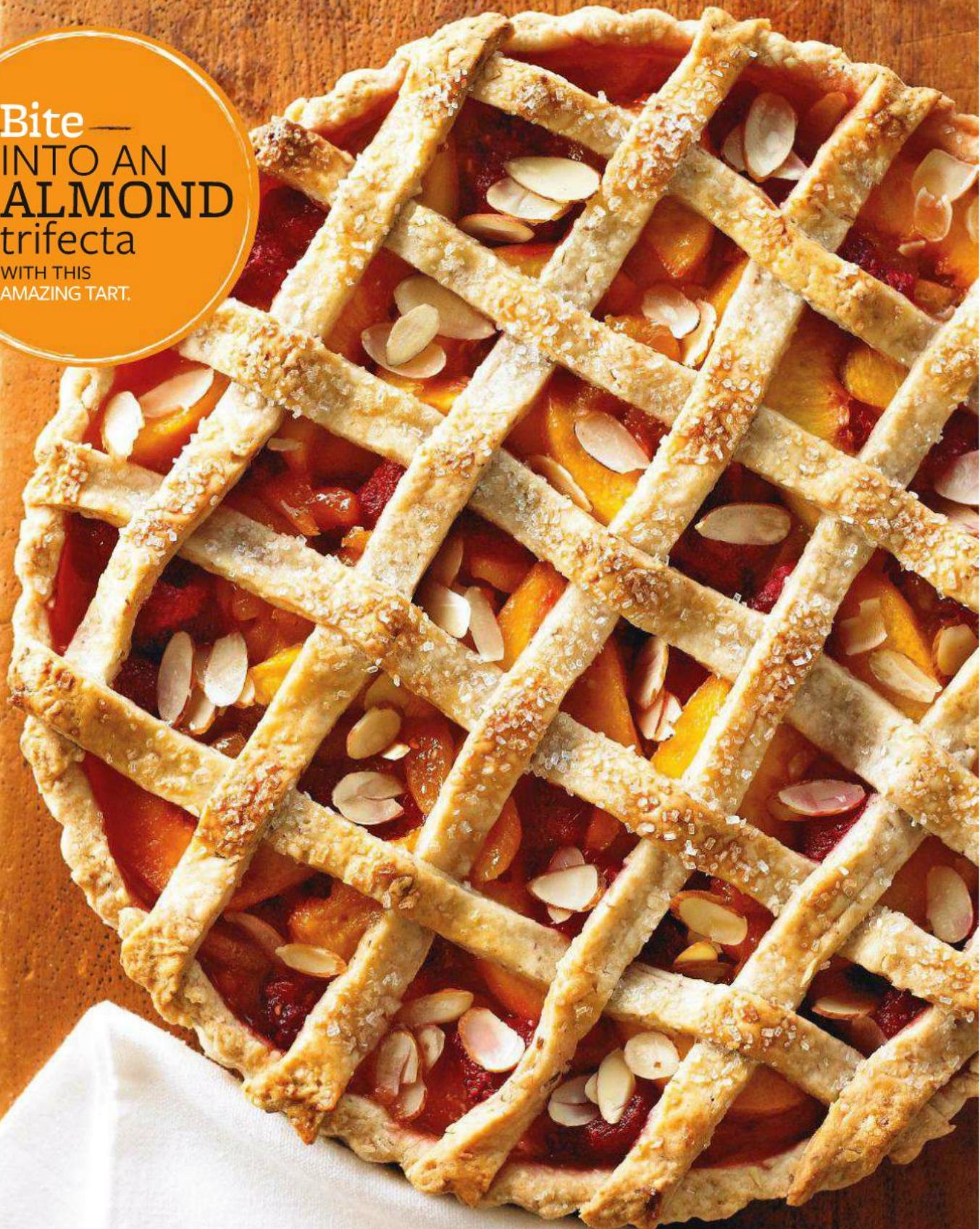
**4.** Cool in pan on a wire rack for 15 minutes. Using a sharp small knife, loosen the crust from sides of pan; cool for 30 minutes more. Remove the sides of the pan; cool cheesecake completely on rack. Cover and chill at least 4 hours before serving. Sprinkle with the ½ cup ground almonds before serving. **Makes 16 servings.**

FROM THE  
TEST  
KITCHEN

To avoid overbaking a cheesecake, rely on visual cues. The cake's edge should be firm and dry, but the center should appear slightly wet. And when shaken gently, the center of the cheesecake should wobble slightly.



Bite  
INTO AN  
**ALMOND**  
trifecta  
WITH THIS  
AMAZING TART.



FRUIT AND ALMOND  
COUNTRY-STYLE TART

## Fruit and Almond Country-Style Tart

**PREP:** 45 minutes **BAKE:** 1 hour  
**COOL:** 30 minutes **OVEN:** 375°F

**1** recipe Almond Pastry (below)  
**3/4** cup almond paste  
**1** egg white, lightly beaten  
**1/2** cup packed brown sugar or granulated sugar  
**2** cups sliced peeled fresh peaches or frozen sliced peaches, thawed  
**1** cup fresh red raspberries  
**1/2** cup snipped dried apricots  
**3** tablespoons peach or apricot jam  
**2** tablespoons sliced almonds  
Milk  
Coarse decorating sugar (optional)

**1.** Prepare Almond Pastry. On a lightly floured surface, roll two-thirds of the pastry from center to edges into a 12-inch circle. Wrap pastry circle around the rolling pin. Unroll into an 11-inch tart pan with a removable bottom; press pastry into fluted sides of pan and trim edges.  
**2.** Preheat oven to 375°F. For filling, in a small bowl crumble almond paste. Stir in egg white and brown sugar. Spread or gently pat filling evenly into the pastry-lined tart pan. In a medium bowl toss together peaches, berries, dried apricots, and jam. Spoon fruit mixture into tart pan. Sprinkle with almonds.  
**3.** Roll remaining pastry until  $\frac{1}{8}$  inch thick. Cut into  $\frac{1}{2}$ -inch-wide strips; top tart with pastry strips in a lattice pattern. Trim the pastry strips even with the edge of the tart pan. Press ends of strips against the pan to seal. Lightly brush pastry strips with milk and, if desired, sprinkle with coarse decorating sugar.  
**4.** Bake about 1 hour or until crust is golden. Cool on a wire rack for 30 to 60 minutes. Remove sides from tart pan. **Makes 8 slices.**

**ALMOND PASTRY:** In a medium bowl stir together 2 cups all-purpose flour,  $\frac{1}{2}$  cup ground almonds, 1 tablespoon sugar, and  $\frac{1}{2}$  teaspoon salt. Using a pastry blender, cut in  $\frac{3}{4}$  cup cold butter, cut up, and 3 tablespoons shortening until pieces are pea size. Sprinkle 1 tablespoon ice water over part of the flour mixture; gently toss

with a fork. Push moistened pastry to the side of the bowl. Repeat moistening flour mixture, using 1 tablespoon water at a time (4 to 5 tablespoons total), until all the flour mixture is moistened. Gather flour mixture into a ball, kneading gently until it holds together. Flatten dough into a disk. Wrap in plastic wrap and chill for 2 to 24 hours or until dough is easy to handle.

## White Chocolate and Almond Pound Cake

Pictured on page 68.

**PREP:** 50 minutes **BAKE:** 55 minutes  
**COOL:** 15 minutes **OVEN:** 350°F

**4** ounces white baking chocolate with cocoa butter, chopped  
**3** cups all-purpose flour  
**1/4** cup blanched almonds, finely ground  
**1** teaspoon baking powder  
**1/2** teaspoon baking soda  
**1/2** teaspoon salt  
**1** cup butter, softened  
**2** cups sugar  
**6** eggs  
**1** tablespoon vanilla  
**1 1/2** teaspoons almond extract  
**1** 8-ounce carton sour cream  
**4** ounces white baking chocolate with cocoa butter, chopped  
**1** teaspoon shortening  
**1/4** cup sliced almonds, toasted and chopped

**1.** Preheat oven to 350°F. Grease and flour a 10-inch fluted tube pan; set aside.

**2.** In a small heavy saucepan heat and stir 4 ounces white chocolate over low heat until melted; set aside. In a medium bowl stir together flour, the finely ground almonds, the baking powder, baking soda, and salt; set aside.

**3.** In a very large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar, beating about 10 minutes or until mixture is fluffy and lighter in color. Add eggs, one at a time, beating about 1 minute after each addition and scraping sides of bowl frequently. Add vanilla, almond extract, and the melted white chocolate; beat just until combined.

**4.** Alternately add flour mixture and the sour cream to butter mixture, beating on low to medium speed after each addition just until combined. Do not overmix. Pour batter into the prepared pan, spreading evenly.

**5.** Bake for 55 to 60 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 15 minutes. Remove cake from pan; cool thoroughly on wire rack.

**6.** In a small heavy saucepan heat and stir 4 ounces white chocolate and the shortening over low heat until melted. Spoon over pound cake and sprinkle with the chopped almonds. Let stand until chocolate is set. **Makes 16 to 20 servings.**

## ALL ABOUT ALMONDS

The way almonds are prepared determines the strength of their flavor as well as the texture of the finished dessert. Look to these descriptions to understand the many forms of almonds.

### GROUND

Ground almonds are chopped or processed until they are the texture of cornmeal.  $\frac{7}{8}$  cup almonds = 1 cup ground almonds.

### FINELY CHOPPED

To create finely chopped almonds, chop until nut pieces are about the size of grains of rice.

### COARSELY CHOPPED

Coarsely chopped almond pieces should be approximately the size of lentils.

### ALMOND PASTE

Usually purchased, almond paste is a crumbly mixture of ground almonds, sugar, and glycerin.

## Almond Flan with Golden Caramel

**PREP:** 30 minutes   **BAKE:** 50 minutes  
**COOL:** 30 minutes   **CHILL:** 6 hours  
**OVEN:** 350°F

**1** cup sugar  
**1** 14-ounce can sweetened condensed milk  
**1** 12-ounce can evaporated milk  
**3** eggs  
**4** egg yolks  
**¼** cup sugar  
**3** tablespoons almond paste  
**2** teaspoons vanilla  
Dash salt

**1.** Preheat oven to 350°F. To caramelize sugar, in a large heavy skillet heat the 1 cup sugar over medium-high heat until it begins to melt, shaking the skillet occasionally; do not stir. When the sugar starts to melt, reduce heat to low and cook about 5 minutes or until all of the sugar melts and is golden, stirring as needed with a wooden spoon. Immediately pour caramelized sugar into a 9-inch deep-dish pie plate;\* tilt pie plate to coat the bottom. Set aside.

**2.** In a blender combine sweetened condensed milk, evaporated milk, eggs, egg yolks, the  $\frac{1}{4}$  cup sugar, the almond paste, vanilla, and salt. Cover and blend until well mixed and smooth. Skim off any foam.

**3.** Pour egg mixture into pie plate. Place pie plate in a roasting pan; set on oven rack. Pour boiling water into roasting pan around the pie plate to a depth of 1 inch.

**4.** Bake about 50 minutes or until a 3-inch area around outside edge appears set when gently shaken (center will set as mixture cools). Carefully remove pie plate from water. Cool on a wire rack for 30 minutes. Cover and chill for 6 to 24 hours.

**5.** Using a sharp knife, loosen flan from sides of pie plate. Invert a serving plate with a lip over pie plate; turn plates over together. Remove pie plate. **Makes 8 servings.**

**\*TIP:** Briefly warm the pie plate in the oven so the caramel spreads over the bottom more easily.



## Almond Pastry Fingers

**PREP:** 30 minutes   **BAKE:** 20 minutes  
**COOL:** 4 hours   **OVEN:** 400°F

**1** 17.3-ounce package frozen puff pastry sheets, thawed (2 sheets)  
**1** 12.5-ounce can almond pastry and dessert filling  
**1½** cups white baking pieces  
**⅔** cup slivered almonds, toasted and finely chopped

**1.** Preheat oven to 400°F. Line a very large cookie sheet with parchment paper; set aside. Unfold pastry sheets onto a work surface. Cut each sheet lengthwise into two rectangles (four rectangles total). Using a fork, generously prick pastry rectangles all over.

**2.** Spread the almond filling over rectangles (about  $\frac{1}{4}$  cup each), spreading to within  $\frac{1}{4}$  inch of the edges. Top evenly with the white baking pieces and almonds. Brush edges of rectangles with water. Fold each rectangle in half lengthwise; gently press edges with fork to seal. Place rectangles 2 inches apart on the prepared cookie sheet.

**3.** Bake for 20 to 25 minutes or until golden brown. Transfer rectangles to a wire rack; let cool for at least 4 hours. Generously sprinkle with powdered sugar. Cut each rectangle crosswise into 12 strips. **Makes 48 cookies.**

**TO STORE:** Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

MAKE MEMORIES IN MINUTES WITH  
READY-TO-ROLL INGREDIENTS.

ALMOND PASTRY  
FINGERS



GREEK ALMOND  
SHORTBREAD  
ROUNDS



## Cherry-Almond Creamy Cheese Pie

**PREP:** 45 minutes   **BAKE:** 25 minutes  
**COOL:** 30 minutes   **CHILL:** 4 hours  
**OVEN:** 450°F/350°F

- ½** of a 15-ounce package rolled refrigerated unbaked piecrust (1 crust)
- 1** 21-ounce can cherry pie filling
- ½** cup cherry preserves, seedless red raspberry preserves, or currant jelly
- ½** cup dried tart red cherries
- 2** tablespoons lemon juice
- 3** tablespoons cornstarch
- 3** tablespoons water
- ½** teaspoon almond extract
- ¼** cup almond paste\*
- ½** of an 8-ounce package cream cheese, softened
- ¼** cup sugar
- 1** egg
- 1** recipe Amaretto Whipped Cream (right)
- ¼** cup sliced almonds, toasted

**1.** Let piecrust stand at room temperature according to package directions. For topping, in a medium saucepan stir together cherry pie filling, cherry preserves, dried cherries, and lemon juice. Stir cornstarch into the water until cornstarch dissolves; stir into cherry mixture in saucepan. Cook and stir over medium heat until thick and bubbly; cook and stir for 2 minutes more. Remove from heat. Stir in  $\frac{1}{4}$  teaspoon of the almond extract. Cover and let stand while preparing pie.

**2.** Preheat oven to 450°F. Unroll piecrust. On a lightly floured surface, roll dough from center to edge into a 13-inch circle. Wrap pastry circle around the rolling pin. Unroll into a 10-inch pie plate. Ease pastry into pie plate without stretching it. Fold under extra pastry even with the plate's edge. Crimp edge as desired. Line pastry with a double thickness of foil. Bake for 8 minutes. Remove foil. Bake for 2 to 4 minutes more or just until golden brown. Remove from oven. Reduce oven temperature to 350°F.

**3.** For filling, in a medium mixing bowl crumble almond paste. Beat with an



electric mixer on medium speed for 30 seconds. Add cream cheese and beat for 30 seconds more. Add sugar, egg, and remaining  $\frac{1}{4}$  teaspoon almond extract. Beat until combined, scraping sides of bowl occasionally. Carefully spread filling over bottom of crust. Bake about 15 minutes or until set. Remove from oven. Cool on a wire rack for 30 minutes.

**4.** Spread topping over cream cheese layer. Cover and chill for at least 4 hours or overnight. Just before serving, top pie with Amaretto Whipped Cream and sprinkle with almonds. **Makes 10 slices.**  
**AMARETTO WHIPPED CREAM:** In a chilled bowl beat 1 cup whipping cream, 2 tablespoons sugar, and 2 tablespoons amaretto or  $\frac{1}{4}$  teaspoon almond extract with an electric mixer on medium speed until soft peaks form (tips curl).

\***TIP:** For best results, use almond paste made without syrup or liquid glucose.

## Greek Almond Shortbread Rounds

**PREP:** 45 minutes   **CHILL:** 1 hour  
**BAKE:** 12 minutes per batch  
**OVEN:** 325°F

- 1½** cups butter, softened
- 1** cup powdered sugar
- 2** egg yolks
- 2** tablespoons brandy or orange juice
- 2** teaspoons vanilla

**3½** cups cake flour  
**1** cup blanched almonds, lightly toasted and finely ground  
Powdered sugar  
**2** tablespoons orange juice (optional)

**1.** In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add the 1 cup powdered sugar. Beat until mixture is fluffy and light in color, scraping sides of bowl occasionally. Beat in egg yolks, brandy, and vanilla until combined. Using a wooden spoon, stir in flour and almonds. Cover and chill about 1 hour or until dough is easy to handle.

**2.** Preheat oven to 325°F. Shape dough into 1-inch balls. Place balls 2 inches apart on an ungreased cookie sheet. Using the bottom of a glass that has been dipped in additional powdered sugar, flatten each ball to  $\frac{1}{4}$ -inch thickness.

**3.** Bake for 12 to 14 minutes or until set. Transfer cookies to a wire rack. Lightly brush warm cookies with orange juice (if desired) and sprinkle with additional powdered sugar. Cool completely on wire rack. **Makes about 84 cookies.**

**TO STORE:** Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.



SOUR CREAM-ORANGE COFFEECAKE WITH  
CHOCOLATE STREUSEL, RECIPE ON

P. 60

good morning

# COFFEE CAKES

It's that time of year; the season when the 13x9-inch pan—the eager beaver of the baking bunch—throws itself into the festivities. Enlist this vessel to do one of the tasks it does best—turning out rich, velvet crumbed coffeecakes in your favorite flavors.

**PHOTOS:** Blaine Moats  
**FOOD:** Charles Worthington

## Sour Cream-Orange Coffeecake with Chocolate Streusel

Pictured on page 78.

**PREP:** 20 minutes **BAKE:** 50 minutes

**COOL:** 15 minutes **OVEN:** 350°F

**1/2** cup packed brown sugar  
**1/2** cup all-purpose flour  
**1** tablespoon unsweetened cocoa powder  
**1/4** cup cold butter, cut up  
**3/4** cup miniature semisweet chocolate pieces  
**1/2** cup chopped pecans  
**3 3/4** cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon baking soda  
**3/4** teaspoon salt  
**2** teaspoons finely shredded orange peel  
**3/4** cup butter, softened  
**2** cups granulated sugar  
**2** eggs  
**1** 8-ounce carton sour cream  
**3/4** cup milk  
**1/4** cup orange juice  
**1 1/2** teaspoons vanilla

1. Preheat oven to 350°F. Grease a 13×9×2-inch baking pan; set aside.
2. For topping, in a small bowl stir together brown sugar, the  $\frac{1}{2}$  cup flour, and the cocoa powder. Using a pastry blender, cut in the  $\frac{1}{4}$  cup cold butter until mixture resembles coarse crumbs. Stir in chocolate pieces and pecans; set aside.
3. In a medium bowl stir together the  $3\frac{3}{4}$  cups flour, the baking powder, baking soda, and salt. Sprinkle orange peel over top of mixture; using fingers, distribute orange peel evenly through flour mixture. Set aside.
4. In a very large mixing bowl beat the  $\frac{3}{4}$  cup butter and the granulated sugar with an electric mixer on medium speed for 2 minutes. Add eggs, one at a time, beating well after each addition. Beat in sour cream, milk, orange juice, and vanilla until combined. Gradually beat in flour mixture on low speed. Beat about 2 minutes more or until smooth.
5. Spread half of the batter in the prepared pan. Sprinkle half of the

topping evenly over the batter. Using the back of a spoon, press topping gently into the batter. Spread the remaining batter over topping. Sprinkle remaining topping over batter.

6. Bake for 50 to 55 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 15 minutes. Serve warm or at room temperature. Makes 24 servings.

## Pineapple Upside-Down Coffeecake

**PREP:** 25 minutes **BAKE:** 35 minutes

**COOL:** 10 minutes **OVEN:** 350°F

**1/2** cup butter  
**1** cup packed brown sugar  
**12** canned pineapple rings in juice\*  
**2** cups all-purpose flour  
**2** teaspoons baking powder  
**1/2** teaspoon salt  
**1/2** teaspoon ground nutmeg  
**1/2** cup butter, softened  
**1/2** cup granulated sugar  
**1/2** cup packed brown sugar  
**2** eggs  
**1/2** cup milk  
**1** teaspoon vanilla  
**12** maraschino cherries (optional)  
**1** cup vanilla Greek yogurt (optional)  
**1** tablespoon packed brown sugar (optional)

1. Heat oven to 350°F. Grease the bottom and sides of a 13×9×2-inch baking pan. Line bottom of pan with parchment paper; set pan aside.
2. For topping, in a medium saucepan melt  $\frac{1}{2}$  cup butter over low heat. Stir in the 1 cup brown sugar. Bring mixture to boiling over medium heat, stirring frequently. Pour into prepared pan, spreading evenly. Drain pineapple rings, reserving  $\frac{1}{2}$  cup juice. Fit rings tightly into bottom of pan. Save any extra rings for another use.
3. For cake, in a medium bowl whisk together flour, baking powder, salt, and nutmeg; set aside. In a large mixing bowl beat  $\frac{1}{2}$  cup softened butter, the granulated sugar, and the  $\frac{1}{2}$  cup brown

sugar with an electric mixer on medium speed for 2 minutes, scraping sides of bowl occasionally. Beat in eggs until combined. Beat in half of the flour mixture on low speed. Beat in the reserved pineapple juice, the milk, and vanilla until combined. Beat in the remaining flour mixture. Spread batter carefully over pineapple slices in pan.

4. Bake for 35 to 40 minutes or until a wooden toothpick inserted in center comes out clean. Cool in pan on a wire rack for 10 minutes. Loosen sides of cake; invert onto a serving plate. If any pineapple sticks to pan, gently re-place on cake top. If desired, place a maraschino cherry into the center of each pineapple ring.

5. Meanwhile, if desired, in a small bowl stir together yogurt and the 1 tablespoon brown sugar. Serve cake warm topped with yogurt mixture. Makes 12 servings.

\*TIP: You will need one 20-ounce can pineapple slices and one 8-ounce can pineapple slices for the 12 slices. There will be a few slices of leftover pineapple.



If you find that your brown sugar is brick-hard at the beginning of the holiday baking season, don't despair. Transfer the hard sugar to a microwave-safe dish, cover with vented plastic wrap, and heat on high for 30 seconds. Continue, if needed, returning the sugar to the microwave for 30 seconds at a time and breaking up the sugar occasionally until it has the texture of a new bag of brown sugar.

PINEAPPLE UPSIDE-DOWN COFFEECAKE



RASPBERRY-APPLE KUCHEN  
WITH WARM EGGNOG SAUCE,  
RECIPE ON PAGE 84



## Lemon-Foldovers Coffeecake

**PREP:** 50 minutes   **STAND:** 30 minutes

**RISE:** 1 hour 30 minutes

**BAKE:** 25 minutes   **COOL:** 10 minutes

**OVEN:** 350°F

**2** eggs  
**1/3** cup buttermilk  
**1/2** cup warm water (105°F to 115°F)  
**1** package active dry yeast  
**1/3** cup sugar  
**1/4** cup butter, melted  
**1 1/2** teaspoons vanilla  
**3 1/2** to **4** cups all-purpose flour  
**1/2** cup sugar  
**3** tablespoons finely shredded lemon peel  
**1** tablespoon finely shredded orange peel  
**1/2** cup lemon curd  
**1/4** cup butter, melted  
**1** recipe Lemon-Cream Cheese Icing (below far right)

**1.** Allow eggs and buttermilk to stand at room temperature for 30 minutes. In a large mixing bowl stir together the warm water and yeast. Let stand 10 minutes or until foamy. Lightly beat the eggs. Add eggs, buttermilk, the  $\frac{1}{3}$  cup sugar,  $\frac{1}{4}$  cup melted butter, vanilla, and  $\frac{1}{2}$  teaspoon salt to yeast mixture; mix well.

**2.** Gradually beat in  $2\frac{1}{2}$  cups of the flour with an electric mixer on low speed (dough will be soft and slightly sticky). Beat dough on low speed for 5 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can to make a moderately soft dough (dough will still be slightly sticky). Cover; let rise in a warm place until double in size (about 1 hour).

**3.** While dough rises, in a small bowl combine the  $\frac{1}{2}$  cup sugar, the lemon peel, and orange peel; mix well, pressing to release oils from peels. Set aside.

**4.** Line a  $13 \times 9 \times 2$ -inch baking pan with foil, extending the foil over the edges of the pan. Grease foil; set pan aside.

**5.** Punch dough down. Turn dough out onto a lightly floured surface. Roll dough into an  $18 \times 12$ -inch rectangle. Using a pizza cutter, cut the dough into eighteen  $3 \times 4$ -inch pieces. Spoon a



LEMON-FOLDOVERS COFFEECAKE

slightly rounded teaspoon of lemon curd into the center of each piece. Moisten the edges of the pieces with water. Fold pieces in half diagonally to make triangles; press edges to seal.

**6.** Arrange foldovers in the prepared pan in two lengthwise rows of nine, making sure sealed corners of the triangles are pointing up. Drizzle with  $\frac{1}{4}$  cup melted butter. Sprinkle with lemon peel mixture. Cover; let rise in a warm place until nearly double in size (about 30 minutes).

**7.** Preheat oven to 350°F. Bake for 25 to 30 minutes or until golden. (If needed, cover with foil the last 10 minutes to

prevent overbrowning.) Cool in pan on a wire rack for 10 minutes. Use foil to lift coffee cake from pan. Carefully transfer coffee cake to a serving platter. Drizzle with Lemon-Cream Cheese Icing. If desired, sprinkle with additional finely shredded lemon peel. Serve warm. **Makes 12 to 18 servings.**

**LEMON-CREAM CHEESE ICING:** In a medium mixing bowl beat 2 ounces softened cream cheese, 1 tablespoon milk,  $1\frac{1}{2}$  teaspoons lemon juice, and  $\frac{1}{2}$  teaspoon vanilla with an electric mixer on medium speed until smooth. Beat in  $1\frac{1}{4}$  to  $1\frac{1}{2}$  cups powdered sugar to make icing drizzling consistency.

**MACADAMIA NUTS HAVE A HIGH FAT CONTENT AND TURN RANCID QUICKLY IF THEY ARE NOT STORED PROPERLY. ONCE THE PACKAGE IS OPENED, STORE THEM IN THE REFRIGERATOR FOR UP TO 2 MONTHS.**

## Banana-Coconut Coffeecake with Macadamia Streusel

**PREP:** 30 minutes **BAKE:** 35 minutes  
**COOL:** 30 minutes **OVEN:** 350°F

**3½ cups all-purpose flour**  
**¾ cup flaked coconut**  
**1 tablespoon baking powder**  
**1 teaspoon baking soda**  
**1 teaspoon salt**  
**1 cup butter, softened**  
**¾ cup granulated sugar**  
**¾ cup packed brown sugar**  
**4 eggs**  
**3 ripe bananas, mashed**  
**¼ cup coffee liqueur or strong brewed coffee**  
**¼ cup milk**  
**2 teaspoons vanilla**  
**¼ cup all-purpose flour**  
**¼ cup packed brown sugar**  
**½ teaspoon ground cinnamon**  
**¼ cup cold butter, cut up**  
**½ cup coarsely chopped macadamia nuts**  
**1 recipe Powdered Sugar Drizzle (right)**

**1.** Preheat oven to 350°F. Grease and flour a 13x9x2-inch baking pan; set aside. In a medium bowl stir together the 3½ cups flour, the coconut, baking powder, baking soda, and salt; set aside.

**2.** In a very large mixing bowl beat the 1 cup butter, ¾ cup granulated sugar, and ¾ cup brown sugar with an electric mixer on medium to high speed until light and fluffy. Scrape sides of bowl; continue beating for 1 minute. Add eggs, one at a time, beating well after each addition. Beat in bananas, liqueur, milk, and vanilla on low speed just until

combined (mixture may appear curdled). Add flour mixture to butter mixture; beat on low speed just until combined. Spoon batter into the prepared pan, spreading evenly.

**3.** For streusel, in a small bowl stir together the ¼ cup flour, ¼ cup brown sugar, and the cinnamon. Using a pastry blender, cut in the ¼ cup cold butter until mixture resembles coarse crumbs. Stir in macadamia nuts. Sprinkle evenly over top of batter.

**4.** Bake for 35 to 40 minutes or until a wooden toothpick inserted into the center comes out clean. Cool in pan on a wire rack for 30 minutes. Drizzle with Powdered Sugar Drizzle. Serve warm. **Makes 18 servings.**

**POWDERED SUGAR DRIZZLE:** In a small bowl stir together ¾ cup powdered sugar, 4 teaspoons milk, ½ teaspoon vanilla, and, if desired, a few drops coconut extract until smooth.

## Raspberry-Apple Kuchen with Warm Eggnog Sauce

*Pictured on page 82.*

**PREP:** 30 minutes **BAKE:** 1 hour  
**OVEN:** 350°F

**3 cups all-purpose flour**  
**4 teaspoons baking powder**  
**1 teaspoon apple pie spice**  
**½ teaspoon salt**  
**¾ cup butter, softened**  
**1½ cups granulated sugar**  
**3 eggs**  
**1 cup half-and-half**  
**4 large tart cooking apples**  
**1½ cups fresh raspberries**  
**⅓ cup granulated sugar**  
**¾ teaspoon ground cinnamon**

**Powdered sugar (optional)**

**1 recipe Warm Eggnog Sauce (below)**

**1.** Preheat oven to 350°F. Generously grease a 13x9x2-inch baking pan. In a medium bowl stir together flour, baking powder, apple pie spice, and salt; set aside.

**2.** In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add the 1½ cups granulated sugar. Beat until light and fluffy, scraping sides of bowl occasionally. Beat in eggs until combined. Alternately add flour mixture and half-and-half, beating after each addition until just combined. Spoon batter into prepared pan, spreading evenly.

**3.** Peel, core, and thinly slice apples. Beginning at the outside edges of pan, arrange apple slices in a rectangular pattern. Press apple slices lightly into batter. Top with raspberries; gently press into batter. In a small bowl stir together the ⅓ cup granulated sugar and the cinnamon. Sprinkle evenly over top of kuchen.

**4.** Bake about 60 minutes or until a wooden toothpick inserted into the center comes out clean. Cool completely in pan on a wire rack. If desired, sprinkle kuchen with powdered sugar. Pour Warm Eggnog Sauce on serving plates; serve kuchen on top of sauce. **Makes 16 servings.**

**WARM EGGNOG SAUCE:** In a medium saucepan combine 2 cups whipping cream, ½ cup sugar, ½ cup butter, and ½ teaspoon ground nutmeg. Bring to boiling; reduce heat. Simmer for 20 to 25 minutes or until slightly thickened, stirring occasionally. Stir in ½ teaspoon rum extract.

BANANA COCONUT  
COFFEECAKE WITH  
MACADAMIA STREUSEL





CHILE-CHEESE CASSEROLE  
BREAD, RECIPE ON

p. 90

# no-knead casserole breads

This is the season for trimming trees—and for trimming time. Lop the labor off of bread baking by opting for super swift and blissfully simple batter breads. These fragrant casserole beauties bring the treasured taste of homemade goodness to the table.

**PHOTOS:** Andy Lyons  
**FOOD:** Jill Lust

POTATO-BACON  
BATTER BREAD WITH  
CARAMELIZED ONIONS



## Potato-Bacon Batter Bread with Caramelized Onions

**PREP:** 30 minutes **RISE:** 40 minutes

**BAKE:** 45 minutes **COOL:** 10 minutes

**OVEN:** 375°F

- 6 slices bacon, chopped
- ½ cup chopped onion (1 medium)
- Cornmeal
- 1 cup warm milk (105°F to 115°F)
- 1 package active dry yeast
- ⅓ cup butter, melted
- 1 egg
- 1 teaspoon salt
- 3 cups all-purpose flour
- 1 cup mashed potatoes, at room temperature

1. In a large skillet cook bacon over medium heat until crisp. Using a slotted spoon, transfer bacon to paper towels to drain.
2. Transfer 2 tablespoons of bacon drippings in skillet to a small bowl; set aside. Drain and discard all but 2 tablespoons of the remaining drippings from skillet. Cook onion in hot drippings in skillet over medium heat about 6 minutes or until dark brown. Remove from heat; set aside.
3. Brush the reserved bacon drippings over the bottom and sides of a 2-quart square baking dish. Sprinkle bottom and sides of dish generously with cornmeal. Set aside.
4. In a large mixing bowl combine warm milk and yeast; let stand until mixture is foamy. Add butter, egg, salt, and 1 cup of the flour. Beat with an electric mixer on medium speed for 2 minutes, scraping sides of bowl occasionally. Using a wooden spoon, stir in the remaining 2 cups flour, the mashed potatoes, bacon, and onion until a soft, sticky dough forms.

5. Transfer dough to the prepared baking dish. Cover; let rise in a warm place until double in size (about 40 minutes).
6. Preheat oven to 375°F. Bake for 45 to 50 minutes or until loaf is golden brown. Cool in dish on a wire rack for 10 minutes. Remove bread from dish. Serve warm or cool completely on wire rack. **Makes 8 to 12 servings.**

## Mini Rosemary-Sage Loaves with Feta and Kalamata Olives

PREP: 20 minutes BAKE: 18 minutes  
COOL: 10 minutes OVEN: 350°F

Nonstick cooking spray

**1 3/4** cups all-purpose flour  
**1/2** cup pitted Kalamata olives, quartered  
**1/4** cup yellow cornmeal  
**1** tablespoon baking powder  
**2** teaspoons snipped fresh rosemary  
**1** teaspoon finely chopped fresh sage  
**1/4** teaspoon salt  
**2** eggs, lightly beaten  
**3/4** cup coarsely crumbled feta cheese (3 ounces)  
**1/4** cup milk  
**1/4** cup olive oil  
**16** grape or cherry tomatoes

1. Preheat oven to 350°F. Generously coat eight 6-ounce ramekins or custard cups with cooking spray; set aside.
2. In a large bowl stir together flour, olives, cornmeal, baking powder, rosemary, sage, and salt. In a medium bowl beat eggs with a fork; stir in feta cheese, milk, and olive oil. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Spoon batter evenly into prepared ramekins. Place two grape tomatoes in the center of each; press down lightly.
3. Bake for 18 to 20 minutes or until a wooden toothpick inserted near the centers comes out clean. Cool in ramekins on a wire rack for 10 minutes. Remove bread from ramekins. Serve warm or cool completely on wire rack. Makes 8 servings.



## Chile-Cheddar Casserole Bread

Pictured on page 86.

**PREP:** 20 minutes **RISE:** 1 hour  
**BAKE:** 45 minutes **COOL:** 30 minutes  
**OVEN:** 350°F

**1/4** cup warm hot-style vegetable juice (105°F to 115°F)  
1 package active dry yeast  
1 cup sour cream  
**1/4** cup finely chopped onion  
2 eggs  
2 tablespoons sugar  
1 teaspoon salt  
**1/2** teaspoon ancho chile powder  
**2 1/2** cups all-purpose flour  
**1 1/3** cups finely shredded sharp cheddar cheese (about 5 ounces)  
1 4-ounce can fire-roasted diced green chiles, undrained  
Sliced green onion (optional)  
Ancho chile powder (optional)

1. Grease a 2-quart oval or rectangular baking dish; set aside. In a large mixing bowl combine vegetable juice and yeast; let stand until mixture is foamy. Add sour cream, onion, eggs, sugar, salt, ancho chile powder, and 1 cup of the flour. Beat with an electric mixer on medium speed for 2 minutes. Using a wooden spoon, stir in the remaining 1½ cups flour, 1 cup of the cheese, and the green chiles until a soft, sticky dough forms.

2. Transfer dough to prepared dish. Cover; let rise in a warm place until double in size (1 to 1½ hours).

3. Preheat oven to 350°F. Bake for 40 minutes; remove from oven and sprinkle with remaining cheese. Return to oven; bake for 5 minutes more. Cool in dish on a wire rack for 10 minutes. Remove bread from dish. Cool on wire rack for 20 minutes more before serving. If desired, garnish with sliced green onion and additional chile powder. **Makes 8 to 12 servings.**

## Vanilla-Glazed Apricot-Oat Bread

**PREP:** 30 minutes **RISE:** 2 hours  
**BAKE:** 70 minutes **COOL:** 15 minutes  
**OVEN:** 350°F

**1 1/4** cups boiling water  
1 cup quick-cooking oats  
1 cup dried apricots, snipped into ½-inch pieces  
**1/3** cup butter, cut into small pieces  
**1/3** cup honey  
**1 1/4** teaspoons salt  
**1/4** cup warm water (105°F to 115°F)  
1 package active dry yeast  
2 eggs  
**3 1/2** cups all-purpose flour  
1 recipe Vanilla Glaze (right)  
Snipped dried apricots and/or sliced almonds (optional)

- In a large mixing bowl stir together the boiling water, oats, and the 1 cup apricots. Add butter, honey, and salt; mix well. Cover and set aside until mixture cools to lukewarm.
- In a small bowl combine the warm water and yeast; let stand until mixture is foamy. Add yeast mixture, eggs, and 1½ cups of the flour to the oat mixture. Beat with an electric mixer on low speed until just combined. Beat on medium speed for 3 minutes, scraping sides of bowl occasionally. Using a

wooden spoon, gradually stir in remaining flour until a soft, sticky dough forms. Cover; let rise in a warm place until nearly double in size (about 1½ hours).

3. Punch dough down. Transfer dough to a greased 3-quart oval or round baking dish. Cover; let rise until double in size (about 30 minutes).

4. Preheat oven to 350°F. Bake for 30 minutes. Cover with foil; bake about 40 minutes more or until an instant-read thermometer inserted into the center of the loaf registers 210°F. (The bottom may get dark, but the flavor will be fine.) Remove from oven. Using a skewer, prick loaf top in 15 to 20 places. Brush Vanilla Glaze generously over the top of the hot loaf in several applications, allowing the glaze to soak into the skewer holes. If desired, garnish bread with snipped apricots and sliced almonds. Let cool in dish for 15 minutes. Remove bread from dish; serve warm or cool completely on a wire rack. **Makes 16 servings.**

**VANILLA GLAZE:** In a medium bowl whisk together 2 cups powdered sugar, 3 tablespoons milk, 1 tablespoon light-color corn syrup, and 1 teaspoon vanilla. Whisk in additional milk, 1 teaspoon at a time, to make a glaze of drizzling consistency.

## MAKE IT MINE

This lovely loaf adapts admirably to your own creative combos. Just follow the master recipe and tweak it to suit your family's tastes.

**VERY CHERRY**  
Substitute dried cherries for the 1 cup dried apricots; add ½ teaspoon almond extract to glaze.

**BAKED BLUES**  
Substitute dried wild blueberries for the 1 cup dried apricots; add ½ teaspoon finely shredded lemon peel to glaze.

**JUST FIGGY**  
Substitute chopped dried figs for the 1 cup dried apricots; add ½ teaspoon finely shredded lemon peel to glaze.

**PLUM WONDERFUL**  
Substitute chopped dried plums for the

1 cup dried apricots; add ½ teaspoon finely shredded orange peel to glaze.

**MAUI WOWIE**  
Substitute dried tropical fruit bits for the 1 cup dried apricots; add ½ teaspoon rum flavoring to glaze.

**CRAN CRAZY**  
Substitute dried cranberries for the 1 cup dried apricots; add ½ teaspoon finely shredded orange peel to glaze.



There  
IS NO  
**NEED**  
to knead

THESE DELICIOUS  
CASSEROLE BREADS.

VANILLA-GLAZED  
APRICOT-OAT BREAD



STOUT GINGERBREAD WITH  
LEMONY HARD SAUCE, RECIPE ON

p 94

the joy of  
gingerbread

Dense, dark gingerbread comes home for the holidays, and it brings a gift—the warmest of spices and a rich, velvety crumb wrapped in a fragrant package of earthy umber.

**PHOTOS:** Blaine Moats  
& Pete Krumhardt  
**FOOD:** Charlie Worthington

## Stout Gingerbread with Lemony Hard Sauce

Pictured on page 92.

**PREP:** 25 minutes   **STAND:** 15 minutes  
**BAKE:** 40 minutes   **COOL:** 10 minutes  
**OVEN:** 350°F

### Nonstick spray for baking

**3/4** cup stout beer (such as Guinness)  
**2 1/2** cups all-purpose flour  
1 tablespoon ground ginger  
2 teaspoons ground cinnamon  
1½ teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
¼ teaspoon freshly grated nutmeg or  
  ⅛ teaspoon ground nutmeg  
¼ teaspoon ground cardamom  
1 cup butter, softened  
1¼ cups packed brown sugar  
3 eggs  
1 cup mild-flavor molasses  
1 tablespoon grated fresh ginger  
1 tablespoon powdered sugar  
1 recipe Lemony Hard Sauce (right)

1. Preheat oven to 350°F. Generously coat a 10-inch fluted tube pan with nonstick spray for baking. Pour beer into a measuring cup and let stand at room temperature for 15 minutes. In a medium

bowl stir together flour, ground ginger, cinnamon, baking powder, baking soda, salt, nutmeg, and cardamom; set aside.

2. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar. Beat until light and fluffy, scraping sides of bowl occasionally. Add eggs, one at a time, beating well after each addition. Stir in molasses and grated ginger. Alternately add flour mixture and beer in three additions, beating on medium speed just until combined after each addition.

3. Pour batter into the prepared pan. Bake for 40 to 50 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 10 minutes. Remove cake from pan. Sprinkle with powdered sugar. Serve warm with Lemony Hard Sauce. **Makes 12 servings.**

**LEMONY HARD SAUCE:** In a medium bowl beat ¼ cup butter, softened, with an electric mixer on medium to high speed until light and fluffy. Beat in ¾ cup powdered sugar, 2 tablespoons lemon or orange liqueur, 2 teaspoons finely shredded lemon or orange peel, and 1 teaspoon vanilla until smooth.

**TO MAKE AHEAD:** Lemony Hard Sauce is best if chilled for 24 hours before serving.

## Earl Grey-Maple Gingerbread with Pumpkin Ice Cream

**PREP:** 30 minutes   **BAKE:** 45 minutes  
**COOL:** 30 minutes   **OVEN:** 350°F

2 eggs, lightly beaten  
2 cups pure maple syrup  
2 cups sour cream  
½ cup butter, melted  
4 ½ cups all-purpose flour  
2 tablespoons Earl Grey tea leaves, ground  
2 teaspoons ground ginger  
2 teaspoons baking soda  
1 teaspoon salt  
1 recipe Pumpkin Ice Cream (below)

1. Preheat oven to 350°F. Grease and lightly flour a 13×9×2-inch baking pan; set aside.

2. In a medium bowl stir together eggs, maple syrup, sour cream, and melted butter. In a large bowl stir together flour, ground tea, ginger, baking soda, and salt. Add egg mixture to flour mixture; stir until well combined. Pour batter into the prepared pan, spreading evenly.

3. Bake for 45 to 50 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 30 minutes. Serve warm with Pumpkin Ice Cream. **Makes 20 servings.**

**PUMPKIN ICE CREAM:** In a large mixing bowl combine 1 quart vanilla ice cream, slightly softened; ¾ cup canned pumpkin; 1 tablespoon orange liqueur or orange juice; and 1½ teaspoons pumpkin pie spice. Beat with an electric mixer on medium speed until combined. Transfer ice cream to a freezer container; cover tightly and freeze for at least 4 hours before serving.

**STOUT IS DARK,  
ALMOST BLACK  
BEER. ITS TOASTY  
FLAVOR PROFILE—  
WITH NOTES OF  
CARAMEL, HOT COCOA,  
AND DRIED FRUITS—  
MARRIES HAPPILY  
WITH GINGERBREAD'S  
WARM SPICES.**

No  
ICE CREAM  
**FREEZER**  
needed!

JUST MIX IT UP  
IN A BOWL.







## Cranberry-Pumpkin Gingerbread

**PREP:** 25 minutes   **BAKE:** 55 minutes  
**COOL:** 30 minutes   **OVEN:** 350°F

**2** cups all-purpose flour  
**½** cup whole wheat flour  
**½** cup yellow cornmeal  
**1** cup sugar  
**2** teaspoons ground ginger  
**1** teaspoon ground cinnamon  
**1** teaspoon ground nutmeg  
**¼** teaspoon ground black pepper  
**¾** cup butter, cut up  
**1** 15-ounce can pumpkin  
**2** eggs  
**½** cup full-flavor molasses  
**⅓** cup buttermilk  
**1½** teaspoons baking soda  
**1** cup dried cranberries  
**1** recipe Sherry-Cream Cheese Drizzle (right)

1. Preheat oven to 350°F. Grease a 9-inch round springform pan; place pan in a shallow baking pan. Set aside.
2. In a large bowl stir together all-purpose flour, whole wheat flour, cornmeal, sugar, ginger, cinnamon, nutmeg, and pepper. Using a pastry blender, cut in butter until mixture

forms coarse crumbs. Remove  $\frac{3}{4}$  cup of crumb mixture; set aside.

3. In a medium bowl whisk together pumpkin, eggs, molasses, buttermilk, and baking soda until well combined. Add pumpkin mixture and the cranberries to remaining crumb mixture. Stir just until moistened. Spoon batter into the prepared pan. Sprinkle top of batter evenly with the reserved  $\frac{3}{4}$  cup crumb mixture.

4. Bake for 55 to 60 minutes or until a long wooden skewer inserted near the center comes out clean. Cool gingerbread in pan on a wire rack for 30 minutes. Remove side of pan.

5. Spoon Sherry-Cream Cheese Drizzle over warm gingerbread. To serve, cut gingerbread into wedges. Makes 10 servings.

**SHERRY-CREAM CHEESE DRIZZLE:** In a medium mixing bowl beat one 3-ounce package cream cheese, softened, and 1 tablespoon butter, softened, with an electric mixer on medium to high speed until combined. Beat in  $\frac{3}{4}$  cup powdered sugar, 2 tablespoons dry sherry, and  $\frac{1}{2}$  teaspoon vanilla until smooth. If necessary, beat in enough milk, 1 teaspoon at a time, to make a thick drizzling consistency.

## ALL ABOUT MOLASSES

### LIGHT MOLASSES—

From first boiling of sugarcane. Potent, slightly bitter.

### DARK MOLASSES—

From second boiling of sugarcane. Sweet and strong; chocolate in color.

### BLACKSTRAP MOLASSES—

Intense and overpowering. Use sparingly.

### SULFURED MOLASSES—

Sugarcane refined with sulfur. Strong, not too sweet.

### UNSULFURED MOLASSES—

Sweeter and lighter than sulfured molasses.



## Fresh Blueberry Gingerbread with Vanilla Bean Sauce

**PREP:** 25 minutes   **BAKE:** 40 minutes

**COOL:** 10 minutes   **OVEN:** 350°F

**1½ cups all-purpose flour**  
**2 teaspoons ground cinnamon**  
**2 teaspoons ground ginger**  
**1 teaspoon salt**  
**¼ teaspoon ground cloves**  
**½ cup butter, softened**  
**½ cup granulated sugar**  
**½ cup packed brown sugar**  
**1 cup applesauce**  
**1 teaspoon baking soda**  
**½ cup fresh blueberries\***  
**1 tablespoon all-purpose flour**  
**1 recipe Vanilla Bean Sauce  
(far right)**

1. Preheat oven to 350°F. Grease and lightly flour a 9×5×3-inch loaf pan; set aside. In a medium bowl stir together the 1½ cups flour, the cinnamon, ginger, salt, and cloves; set aside.

2. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar and brown sugar. Beat until combined, scraping sides of bowl occasionally.

3. In a small bowl stir together applesauce and baking soda. Add applesauce mixture to butter mixture; beat until combined. Beat in flour mixture just until combined. In a small bowl toss blueberries with the 1 tablespoon flour. Gently fold blueberries into batter. Pour batter into the prepared pan, spreading evenly.

4. Bake for 40 to 50 minutes or until a wooden toothpick inserted near the

center comes out clean. Cool in pan on a wire rack for 10 minutes. Remove cake from pan; cool completely on wire rack. Serve with Vanilla Bean Sauce. **Makes 8 to 10 servings.**

**VANILLA BEAN SAUCE:** In a small saucepan combine ½ cup sugar and 2 teaspoons cornstarch. Whisk in ¾ cup water until blended. Bring to boiling; boil for 1 minute, stirring constantly. Remove from heat. Stir in 2 tablespoons butter and ¼ teaspoon vanilla bean paste or ¼ to ½ teaspoon vanilla. Serve warm. Cover and chill any remaining sauce. To reheat sauce, place in a small microwave-safe bowl. Microwave on 100 percent power (high) for 45 seconds.

**\*TIP:** You can use frozen blueberries, but their color might bleed into the batter. Fresh berries produce a prettier gingerbread.

## Santa-Size Gingerbread Cookies

**PREP:** 30 minutes   **CHILL:** 1 hour  
**BAKE:** 15 minutes   **COOL:** 10 minutes  
**OVEN:** 325°F

**2½** cups all-purpose flour  
**2½** teaspoons ground ginger  
**2** teaspoons baking soda  
**¾** teaspoon ground cinnamon  
**½** teaspoon salt  
**¼** teaspoon freshly grated nutmeg  
Dash ground cloves  
**¾** cup butter, softened  
**1** cup packed brown sugar  
**½** cup mild-flavor molasses  
**1** egg  
**1** recipe Powdered Sugar Icing  
(below)

**1.** In a medium bowl stir together flour, ginger, baking soda, cinnamon, salt, nutmeg, and cloves; set aside.

**2.** In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar and molasses. Beat until combined, scraping sides of bowl occasionally. Beat in egg until combined. Gradually beat in flour mixture until combined. Cover and chill dough about 1 hour or until easy to handle.

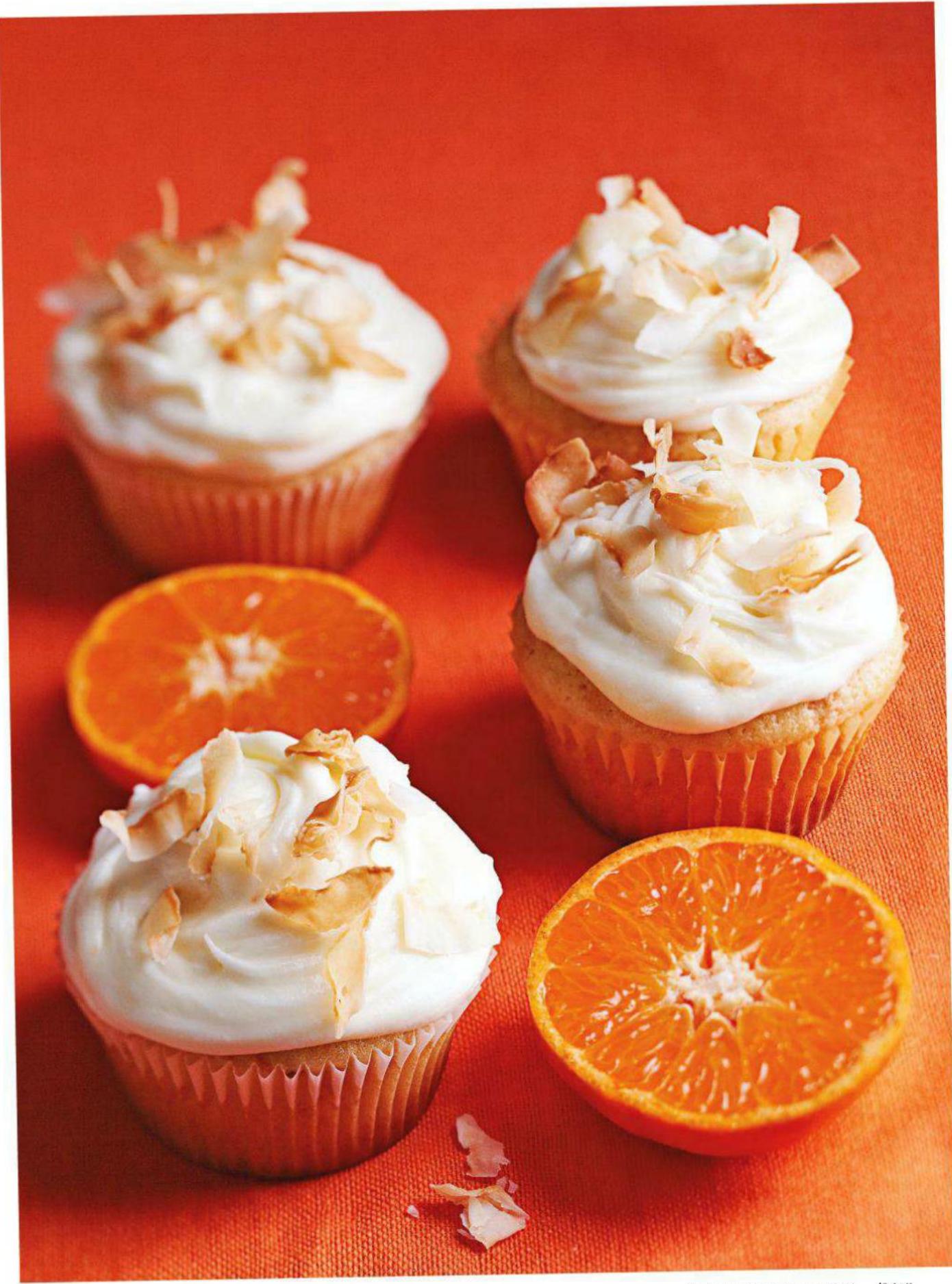
**3.** Preheat oven to 325°F. Line two cookie sheets with parchment paper. Roll  $\frac{1}{2}$ -cup portions of dough into balls. Place four or five balls 4 inches apart on each cookie sheet. Flatten balls slightly.

**4.** Bake for 15 to 18 minutes or until edges of cookies are set. Do not overbake. Cool on cookie sheets for 10 minutes. Transfer cookies to a wire rack and cool completely. Spread cookies with Powdered Sugar Icing. Let stand until icing is set. **Makes 9 cookies.**

**POWDERED SUGAR ICING:** In a small bowl stir together 1 cup powdered sugar,  $\frac{1}{4}$  teaspoon vanilla, and 1 tablespoon milk. Stir in additional milk, 1 teaspoon at a time, to make icing a spreading consistency.



**IF YOU COULD BOTTLE THE AROMA OF CHRISTMAS,  
IT WOULD SMELL LIKE GINGERBREAD.**



COCONUT-TANGERINE SNOWBALL  
CUPCAKES, RECIPE ON

p 105

# sensational CITRUS

A little squeeze is all it takes to make the year's brightest celebration shine even more brightly. Tart and tangy citrus fruits enliven holiday sweets with fresh, sunny flavor—and their sparkling personalities awaken weary winter palates.

**PHOTOS:** Blaine Moats  
**FOOD:** Greg Luna

## Lemon Buttercream Sandwich Cookies

**PREP:** 40 minutes   **CHILL:** 30 minutes  
**BAKE:** 8 minutes per batch   **OVEN:** 350°F

**1** cup butter, softened  
**½** cup sugar  
**2** teaspoons finely shredded lemon peel  
**¼** cup lemon juice  
**1** teaspoon vanilla  
**2 ¼** cups all-purpose flour  
**¾** cup finely chopped Brazil nuts or hazelnuts (filberts)  
**1** recipe Lemon Buttercream Frosting (far right)

**1.** In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar. Beat until combined, scraping sides of bowl occasionally. Beat in lemon peel, lemon juice, and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour and the nuts. Divide dough in half. Cover and chill for 30 to 60 minutes or until dough is easy to handle.

**2.** Preheat oven to 350°F. On a lightly floured surface, roll half of the dough at a time until slightly less than  $\frac{1}{4}$ -inch thickness. Using a 2-inch scalloped

round cookie cutter, cut out dough. Place cutouts 1 inch apart on an ungreased cookie sheet.

**3.** Bake for 8 to 10 minutes or until edges are light brown. Transfer cookies to a wire rack and let cool.

**4.** To assemble, spread Lemon Buttercream Frosting over the bottom of one cookie; press the bottom of a second cookie against the frosting. Repeat with the remaining cookies and frosting. **Makes about 32 sandwich cookies.**

**LEMON BUTTERCREAM FROSTING:** In a medium mixing bowl beat 3 tablespoons softened butter with an electric mixer on medium to high speed for 30 seconds. Gradually add 2 cups powdered sugar, beating well. Beat in 1 teaspoon finely shredded lemon peel and 2 tablespoons lemon juice. Beat in 1 cup additional powdered sugar. Beat in enough whipping cream (1 to 2 tablespoons) to make frosting spreading consistency.

**TO STORE:** Layer unfilled cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months. To serve, thaw cookies if frozen. Assemble as directed.



**TO EXTRACT THE MOST JUICE FROM CITRUS FRUITS, IMMERSE A FRUIT IN HOT WATER FOR A FEW MINUTES. THEN ROLL THE FRUIT FIRMLY ON A COUNTERTOP WITH THE PALM OF YOUR HAND BEFORE SQUEEZING.**

## Grapefruit Tart with Chocolate-Almond Crust

PREP: 45 minutes BAKE: 12 minutes  
CHILL: 3 hours OVEN: 375°F

**6** ounces whole blanched almonds  
**3** tablespoons sugar  
**1/4** cup butter, melted  
**3** ounces semisweet chocolate, chopped  
**1/2** cup butter  
**3/4** cup sugar  
**2** tablespoons cornstarch  
**1** teaspoon finely shredded grapefruit peel  
**1/2** cup grapefruit juice  
**1/2** cup orange juice  
**1/2** cup whipping cream  
**4** egg yolks, lightly beaten  
**1** recipe Sweetened Whipped Cream (far right) (optional)  
Grapefruit sections and/or orange sections (optional)

1. Preheat oven to 375°F. For crust, place almonds in a blender or food processor. Cover and blend or process

until ground. In a small bowl combine ground almonds and the 3 tablespoons sugar; stir in the  $\frac{1}{4}$  cup melted butter. Press mixture evenly into the bottom and up the sides of a 9- to  $9\frac{1}{2}$ -inch tart pan with a removable bottom. Bake about 12 minutes or until golden brown. Cool in pan on a wire rack.

2. In a small saucepan heat and stir chocolate over low heat until melted. Pour melted chocolate over crust, spreading evenly. Set aside.
3. For filling, in a medium saucepan melt the  $\frac{1}{2}$  cup butter over medium heat. In a small bowl combine the  $\frac{3}{4}$  cup sugar and the cornstarch; stir into melted butter. Stir in grapefruit peel, grapefruit juice, orange juice, and cream. Cook and stir until thickened and bubbly. Cook and stir for 2 minutes more. Remove from heat. Gradually stir about 1 cup of the hot mixture into the egg yolks. Return egg yolk mixture to saucepan. Bring to a gentle boil; reduce heat. Cook and stir for 2 minutes.
4. Place saucepan in a large bowl of ice water; stir frequently until filling

is cool. Pour cooled filling into baked crust, spreading evenly. Cover surface with plastic wrap and chill for 3 to 4 hours or until set.

5. Remove sides from tart pan. Cut tart into wedges. If desired, top each serving with Sweetened Whipped Cream and grapefruit and/or orange sections. Makes 12 wedges.

**SWEETENED WHIPPED CREAM:** In a chilled mixing bowl beat 1 cup whipping cream, 2 tablespoons sugar, and  $\frac{1}{2}$  teaspoon vanilla with an electric mixer on medium speed until soft peaks form (tips curl).



Give citrus fruits a good scrub in warm water to remove any wax or pesticides that may cling to the rinds' surfaces. When zesting—or removing fine shreds of rind—scrape the rind ever so lightly with a sharp grater, making sure to avoid the bitter white membrane, or pith, beneath the colored outer skin.



Zest up—  
**BREAKFAST,  
BRUNCH,  
snack time,**  
OR DESSERT WITH  
LEMONY LUSCIOUSNESS!



LEMON BREAD



## Lemon Bread

**PREP:** 20 minutes **BAKE:** 50 minutes  
**COOL:** 10 minutes **STAND:** overnight  
**OVEN:** 350°F

**1¾** cups all-purpose flour  
**¾** cup sugar  
**2** teaspoons baking powder  
**¼** teaspoon salt  
**1** egg, lightly beaten  
**1** cup milk  
**¼** cup vegetable oil or butter, melted  
**2** teaspoons finely shredded lemon peel  
**1** tablespoon lemon juice  
**½** cup chopped walnuts or almonds  
**2** tablespoons lemon juice (optional)  
**1** tablespoon sugar (optional)

**1.** Preheat oven to 350°F. Grease the bottom and  $\frac{1}{2}$  inch up the sides of an 8x4x2-inch loaf pan; set aside. In a medium bowl stir together flour, the  $\frac{3}{4}$  cup sugar, the baking powder, and salt. Make a well in center of flour mixture; set aside.

**2.** In another medium bowl combine egg, milk, oil, lemon peel, and the 1 tablespoon lemon juice. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Stir in nuts. Spoon batter into the prepared pan, spreading evenly. **3.** Bake for 50 to 55 minutes or until a wooden toothpick inserted near the center comes out clean. If desired, in a small bowl stir together the 2 tablespoons lemon juice and 1 tablespoon sugar; brush over top of hot loaf. Cool in pan on a wire rack for 10 minutes. Remove from pan; cool completely on rack. Wrap and store overnight before slicing. **Makes 1 loaf (16 slices).**

**LEMON-POPPY SEED BREAD:** Prepare as directed, except substitute 1 tablespoon poppy seeds for the walnuts or almonds.

## Coconut-Tangerine Snowball Cupcakes

Pictured on page 100.

**PREP:** 35 minutes **STAND:** 30 minutes  
**BAKE:** 18 minutes **COOL:** 5 minutes  
**OVEN:** 350°F

**½** cup butter  
**3** eggs  
**2⅔** cups all-purpose flour  
**1** teaspoon baking powder  
**½** teaspoon baking soda  
**½** teaspoon salt  
**1⅓** cups sugar  
**2** teaspoons finely shredded tangerine, orange, or lemon peel  
**1** teaspoon vanilla  
**1⅓** cups buttermilk or sour milk\*  
**⅔** cup flaked coconut, toasted  
**1** recipe Creamy Tangerine Frosting (right)  
Flaked coconut, toasted (optional)

**1.** Allow butter and eggs to stand at room temperature for 30 minutes. Meanwhile, line twenty-four  $2\frac{1}{2}$ -inch muffin cups with paper bake cups. In a medium bowl stir together flour, baking powder, baking soda, and salt; set aside.

**2.** Preheat oven to 350°F. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, tangerine peel, and vanilla. Beat until combined,

scraping sides of bowl occasionally.

Add eggs, one at a time, beating well after each addition. Alternately add flour mixture and buttermilk, beating on low speed after each addition just until combined. Stir in the  $\frac{2}{3}$  cup toasted coconut. Spoon batter into the prepared cups, filling each about two-thirds full. **3.** Bake for 18 to 20 minutes or until tops are golden brown and spring back when lightly touched. Cool in cups on a wire rack for 5 minutes. Remove from cups; cool completely on wire rack.

**4.** Spread Creamy Tangerine Frosting on tops of cupcakes. If desired, sprinkle with additional toasted coconut. **Makes 24 cupcakes.**

**CREAMY TANGERINE FROSTING:** In a large mixing bowl combine one 3-ounce package cream cheese, softened; 3 tablespoons butter, softened;  $\frac{3}{4}$  teaspoon vanilla; and  $\frac{1}{2}$  to  $\frac{3}{4}$  teaspoon finely shredded tangerine, orange, or lemon peel. Beat with an electric mixer on medium speed until smooth. Gradually add  $1\frac{1}{4}$  cups powdered sugar, beating well. If necessary, beat in enough tangerine or orange juice, 1 teaspoon at a time, to make spreading consistency.

**\*TIP:** To make  $1\frac{1}{3}$  cups sour milk, place 4 teaspoons lemon juice or vinegar in a glass measuring cup. Add enough milk to make  $1\frac{1}{3}$  cups total liquid; stir. Let stand for 5 minutes before using.

## SQUEEZE BABY SQUEEZE

How much juice—and how much rind—do citrus fruits yield? It depends on their size, variety, and ripeness, but these guidelines will help you decide how many fruits you need for these recipes.

ORANGE, MEDIUM  
\*  $\frac{1}{4}$  cup juice  
\* 4 teaspoons finely shredded peel

GRAPEFRUIT, MEDIUM  
\*  $\frac{1}{4}$  cup juice  
\* 2 tablespoons finely shredded peel

LEMON, MEDIUM  
\* 2 to 3 tablespoons juice  
\* 2 teaspoons finely shredded peel

TANGERINE  
\* 3 to 4 tablespoons juice  
\* 4 teaspoons finely shredded peel

LIME, MEDIUM  
\* 2 tablespoons juice  
\* 1½ teaspoons finely shredded peel



## Lime-Pecan Shortbread Bars

**PREP:** 25 minutes   **BAKE:** 28 minutes  
**OVEN:** 350°F/325°F

- 2 cups all-purpose flour
- ½ cup powdered sugar
- 2 tablespoons cornstarch
- ¾ cup butter, cut up
- ½ cup finely chopped pecans, toasted
- 4 eggs, lightly beaten
- 4 egg yolks, lightly beaten
- 1⅓ cups granulated sugar
- 1½ teaspoons finely shredded lime peel
- 1 cup Key lime juice or lime juice
- ½ cup butter, cut up
- 1 recipe Sweetened Mascarpone Cheese (far right) (optional)
- Lime slices or wedges (optional)

1. Preheat oven to 350°F. Line a 13x9x2-inch baking pan with foil, extending the foil over the edges of the pan. Grease foil; set pan aside.

2. For crust, in a large bowl stir together flour, powdered sugar, cornstarch, and ¼ teaspoon salt. Using a pastry blender, cut in the ¾ cup butter until mixture resembles coarse crumbs. Stir in pecans. Press mixture evenly into bottom of the prepared pan. Bake for 18 to 20 minutes or until edges are golden brown. Remove from oven. Reduce oven temperature to 325°F.

3. Meanwhile, for filling, in a medium saucepan combine eggs, egg yolks, granulated sugar, lime peel, lime juice, and dash salt. Stir in the ½ cup butter. Cook and stir over medium-low heat about 10 minutes or until mixture thickens. Pour filling over hot crust,

spreading evenly. (If desired, strain filling over crust through a fine-mesh sieve.)

4. Bake about 10 minutes or just until filling is set. Cool completely in pan on a wire rack. Use foil to lift uncut bars out of pan. Cut into bars. If desired, spoon Sweetened Mascarpone Cheese onto bars and top with lime slices or wedges. **Makes 36 bars.**

**SWEETENED MASCARPONE CHEESE:** In a small bowl combine one 8-ounce carton mascarpone cheese and ¼ cup powdered sugar. Whisk together until smooth.

**TO STORE:** Place bars in a single layer in an airtight container; cover. Store in the refrigerator for up to 2 days.

## Lime-Coconut Chess Pie

**PREP:** 30 minutes   **BAKE:** 45 minutes  
**COOL:** 1 hour   **CHILL:** 3 hours  
**OVEN:** 325°F

- 1 recipe Pastry for a Single-Crust Pie (below)
- 1 cup granulated sugar
- $\frac{1}{2}$  cup packed brown sugar
- 2 tablespoons all-purpose flour
- 5 eggs
- $\frac{1}{3}$  cup unsalted butter, melted
- 2 teaspoons finely shredded lime peel
- 2 tablespoons lime juice
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{3}{4}$  cup coconut
- Lime slices (optional)
- 1 recipe Sweetened Whipped Cream (right) (optional)

1. Preheat oven to 325°F. Prepare Pastry for a Single-Crust Pie. On a lightly floured surface, slightly flatten pastry. Roll pastry from center to edge into a 12-inch circle. Wrap pastry around a rolling pin; unroll into a 9-inch pie plate. Ease pastry into pie plate without stretching it. Trim pastry to  $\frac{1}{2}$  inch beyond edge of pie plate. Fold under extra pastry even with the plate's edge. Crimp as desired. Do not prick pastry.
2. For filling, in a large mixing bowl stir together granulated sugar, brown sugar, and flour. Add eggs, one at a time, beating with an electric mixer after each addition until combined. Beat in melted butter, lime peel, lime juice, and vanilla. Sprinkle coconut over bottom of pastry shell. Carefully pour filling over coconut.
3. Bake about 45 minutes or until center appears set when gently shaken. Cool on a wire rack for 1 hour. Cover and chill pie for 3 to 6 hours before serving. If desired, arrange lime slices on top of pie and serve with Sweetened Whipped Cream. Makes 8 slices.

**PASTRY FOR A SINGLE-CRUST PIE:** In a medium bowl stir together  $1\frac{1}{2}$  cups all-purpose flour and  $\frac{1}{2}$  teaspoon salt. Using a pastry blender, cut in  $\frac{1}{4}$  cup shortening and  $\frac{1}{4}$  cup butter, cut up, or shortening until pieces are pea size. Sprinkle 1 tablespoon ice water over part of the

flour mixture; toss gently with a fork. Push moistened pastry to side of bowl. Repeat with additional ice water, 1 tablespoon at a time ( $\frac{1}{4}$  to  $\frac{1}{3}$  cup total), until all of the flour mixture is moistened. Gather mixture into a ball, kneading gently until it holds together.

**SWEETENED WHIPPED CREAM:** In a chilled mixing bowl beat 1 cup whipping cream, 2 tablespoons sugar, and  $\frac{1}{2}$  teaspoon vanilla with an electric mixer on medium speed until soft peaks form (tips curl).

**SIMPLE AND SCRUMPTIOUS, THICK AND CUSTARDY CHESS PIE HAS LONG BEEN ASSOCIATED WITH SOUTHERN CUISINE.**





TRIPLE-CITRUS POUND CAKE

## Triple-Citrus Pound Cake

**PREP:** 20 minutes **BAKE:** 40 minutes

**COOL:** 60 minutes

**FREEZE:** up to 1 month **OVEN:** 350°F

- ½ cup milk
- 2 teaspoons finely shredded grapefruit peel
- 2 teaspoons finely shredded lime peel
- 2 teaspoons finely shredded orange peel
- 1 tablespoon grapefruit juice
- 1½ cups granulated sugar
- 1¼ cups butter, softened
- 3 eggs
- 1 teaspoon vanilla
- 2¼ cups all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 2 tablespoons butter, melted
- 1 to 2 tablespoons orange juice
- ¾ cup powdered sugar
- Candied orange and/or lime slices (optional)

1. Preheat oven to 350°F. Grease and flour a 10-inch fluted tube pan (see page 10); set aside.
2. In a small bowl combine milk, the 2 teaspoons grapefruit peel, the 2 teaspoons lime peel, the 2 teaspoons orange peel, and the grapefruit juice. Mix well.
3. In a large bowl combine granulated sugar and the 1¼ cups butter. Beat with an electric mixer on medium speed until light and fluffy. Add eggs, one at a time, beating after each addition. Stir in vanilla.

4. In a medium bowl combine flour, baking powder, baking soda, and salt. Alternately add flour mixture and milk mixture to butter mixture, beating just until moistened after each addition.

5. Spread batter into prepared pan. Bake for 40 to 45 minutes or until a toothpick inserted near the center of the cake comes out clean. Cool in pan on a wire rack for 10 minutes. Remove cake from pan; cool completely on wire rack.

6. To serve, in a small bowl combine the 2 tablespoons melted butter and 1 tablespoon of the orange juice. Add powdered sugar; beat until smooth. If necessary, add enough of the remaining orange juice to make drizzling consistency. Drizzle over cake. If desired, garnish with candied orange and/or lime slices. **Makes 16 servings.**

## Rustic Blood Orange Tart with Salted Pecan Crust

**PREP:** 35 minutes **BAKE:** 40 minutes

**OVEN:** 375°F

- 1 recipe Salted Pecan Crust (right)
- 6 blood oranges and/or regular oranges
- Milk
- 2 tablespoons turbinado sugar
- ½ cup pure maple syrup
- 1 recipe Sweetened Whipped Cream (right) (optional)
- Coarsely chopped pecans, toasted (optional)

1. Preheat oven to 375°F. Prepare Salted Pecan Crust. On a large piece of lightly floured parchment paper, slightly flatten pastry. Roll pastry from center to edge into a 13-inch circle. Slide paper with pastry onto a large baking sheet; set aside.

2. Cut peel off oranges, removing all of the white pith. Thinly slice oranges crosswise; discard any seeds and white pith from centers. Arrange orange slices in center of pastry, leaving the outer 2 inches uncovered. Fold uncovered pastry up over orange slices, pleating as necessary to keep pastry flat against fruit. Lightly brush pastry top and sides with milk; sprinkle entire tart with turbinado sugar.

3. Bake about 40 minutes or until crust is golden. Meanwhile, in a small saucepan bring maple syrup to boiling; reduce heat. Simmer, uncovered, until reduced by half (12 to 15 minutes); cool slightly.

4. Spoon the reduced maple syrup over tart. Transfer tart on parchment paper to a serving platter or board. Serve slightly warm or at room temperature. If desired, serve with Sweetened Whipped Cream and sprinkle with toasted pecans.

**Makes 8 slices.**

**SALTED PECAN CRUST:** In a medium bowl stir together 1½ cups all-purpose flour, ¼ cup very finely chopped toasted pecans, \*1¼ cup packed brown sugar, and ¼ teaspoon kosher salt or sea salt. Using a pastry blender, cut in ½ cup cold butter, cut up, until pieces are pea size. In a small bowl combine two lightly beaten egg yolks and 1 tablespoon ice water. Gradually stir egg yolk mixture into flour mixture. Using your fingers, gently knead dough just until a ball forms. Cover; chill 30 to 60 minutes or until dough is easy to handle.

**SWEETENED WHIPPED CREAM:** In a chilled mixing bowl beat 1 cup whipping cream, 2 tablespoons sugar, and ½ teaspoon vanilla with an electric mixer on medium speed until soft peaks form (tips curl).

**\*TIP:** Be sure the pecans are very finely chopped or the crust might crack when you fold it up over the oranges.

RUSTIC BLOOD  
ORANGE TART WITH  
SALTED PECAN CRUST

WITH IMPECCABLE  
TIMING, BLOOD  
ORANGES ROLL  
INTO THE MARKET  
JUST IN TIME FOR  
CHRISTMAS. FOR  
OTHER TIMES OF THE YEAR,  
SUBSTITUTE  
REGULAR ORANGES.





CLASSIC FRUITCAKE LOAVES,  
RECIPE ON P.113

# our best FRUITCAKES

You don't care for fruitcake? Perhaps that's because until now, you've only been subjected to the commercial varieties—the bricklike doorstops of holiday jokes. Well, these are not those. These tender, rich, and flavorful fruitcakes—and their new-fashioned spin-offs—are works of art to savor.

**PHOTOS:** Andy Lyons

**FOOD:** Jill Lust



MASCARPONE-FRUITCAKE  
BREAD PUDDING

Count on  
MASCARPONE  
**CHEESE**  
to layer the

BREAD PUDDING  
WITH LUSCIOUSNESS.

## Mascarpone-Fruitcake Bread Pudding

**PREP:** 30 minutes **CHILL:** 4 hours  
**BAKE:** 40 minutes **COOL:** 30 minutes  
**OVEN:** 300°F/350°F

**6** cups 1-inch cubes challah or egg bread  
**8** ounces mascarpone cheese  
**1/4** cup butter, softened  
**3/4** cup sugar  
**2** teaspoons vanilla  
**4** eggs  
**1 1/2** cups half-and-half or light cream  
**1** cup milk  
**4** cups 1-inch cubes Classic Fruitcake Loaves (right) or other fruitcake  
**1** recipe Hard Sauce (below) or Sweetened Whipped Cream (right)  
Powdered sugar (optional)

1. Preheat oven to 300°F. Arrange the challah cubes in a large shallow baking pan. Bake cubes about 15 minutes or until dry, tossing once. Cool completely.
2. Grease a 3-quart rectangular baking dish; set aside. In a large mixing bowl beat mascarpone cheese and butter with an electric mixer on medium to high speed for 30 seconds. Add sugar and vanilla. Beat until combined, scraping sides of bowl occasionally. Add eggs, one at a time, beating well after each addition. Gradually add half-and-half and milk, beating on low speed until combined.
3. Spoon mascarpone mixture into the prepared dish, spreading evenly. Top with half of the challah cubes, all of the fruitcake cubes, and the remaining challah cubes, pressing cubes into the mascarpone mixture. Cover dish with plastic wrap and refrigerate for at least 4 hours or overnight.
4. Preheat oven to 350°F. Bake, uncovered, for 40 to 45 minutes or until set and golden brown. Cool in pan on a wire rack for 30 minutes. Serve warm with Hard Sauce or Sweetened Whipped Cream. If desired, sprinkle bread pudding with powdered sugar. **Makes 12 to 15 servings.**

**HARD SAUCE:** In a medium heavy saucepan cook and stir 1 cup sugar,

$\frac{1}{2}$  cup half-and-half or light cream, and  $\frac{1}{2}$  cup butter until the butter melts and the mixture is smooth. Remove from heat; stir in  $\frac{1}{2}$  teaspoon vanilla. Serve sauce warm.

**SWEETENED WHIPPED CREAM:** In a chilled mixing bowl beat 1 cup whipping cream, 2 tablespoons sugar, and  $\frac{1}{2}$  teaspoon vanilla with an electric mixer on medium speed until soft peaks form (tips curl).

## Classic Fruitcake Loaves

Pictured on page 110.

**PREP:** 45 minutes  
**MARINATE:** overnight  
**BAKE:** 45 minutes **COOL:** 20 minutes  
**CHILL:** 7 days **OVEN:** 325°F

**1 1/2** cups dried apricots, candied cherries, and/or candied pineapple, coarsely chopped  
**1/2** cup candied lemon and/or orange rind, chopped  
**1/2** cup chopped pitted dates  
**1/2** cup raisins  
**2** tablespoons chopped crystallized ginger  
**3/4** cup orange juice  
**1/2** cup rum  
Nonstick cooking spray  
**2** cups all-purpose flour  
**1** teaspoon ground cinnamon  
**1/2** teaspoon salt  
**1/2** teaspoon baking powder  
**1/4** teaspoon ground allspice  
**1/8** teaspoon ground cloves  
**1/2** cup butter, softened  
**1/4** cup almond paste  
**1** cup packed brown sugar  
**3** eggs  
**1/4** cup mild-flavor molasses  
**1** cup pecan and/or walnut halves, toasted

1. In a large bowl combine apricots, lemon rind, dates, raisins, and crystallized ginger. Add  $\frac{1}{4}$  cup of the orange juice and  $\frac{1}{4}$  cup of the rum; toss to combine. Cover bowl and refrigerate overnight. Combine  $\frac{1}{4}$  cup orange juice and remaining  $\frac{1}{4}$  cup rum; cover and set aside.

2. Preheat oven to 325°F. Line two 8×4×2-inch, or three 7 $\frac{1}{2}$ ×3 $\frac{1}{2}$ ×2-inch, or six 4 $\frac{1}{2}$ ×2 $\frac{1}{2}$ ×1 $\frac{1}{2}$ -inch loaf pans with parchment paper.\* Lightly coat with cooking spray; set pans aside. In a medium bowl stir together flour, cinnamon, salt, baking powder, allspice, and cloves; set aside.

3. In a very large mixing bowl beat butter and almond paste with an electric mixer on medium to high speed for 30 seconds. Add brown sugar. Beat until combined, scraping sides of bowl occasionally. Add eggs, one at a time, beating well after each addition. Beat in molasses and the remaining  $\frac{1}{4}$  cup orange juice on low speed. Stir in nuts. Drain dried fruit mixture well; add liquid to reserved orange juice and rum. Stir fruit and flour mixture into batter. Spoon batter evenly into prepared pans. Knock bottoms of pans sharply on the work surface to eliminate air pockets.

4. Bake for 45 to 65 minutes or until a wooden toothpick inserted near the centers comes out clean. Cool in pans on a wire rack for 20 minutes. Remove loaves from pans; cool completely on rack.

5. Brush cooled loaves with some of the reserved rum mixture. Wrap loaves tightly with plastic wrap. Refrigerate loaves for 7 days, brushing each with the remaining rum mixture each day. **Makes 2 large, 3 medium, or 6 small loaves.**

**\*TIP:** For the nicest sides on your fruitcakes, cut the parchment paper into strips that are the same size as the pans you use.

**IT'S NOT TOO SOON TO BEGIN BAKING—FRUITCAKES NEED TIME FOR THEIR FLAVORS TO RIPEN AND MELLOW.**

## Fruit-and-Almond-Filled Cinnamon Rolls

**PREP:** 45 minutes **CHILL:** overnight

**STAND:** 10 minutes

**RISE:** 2 hours 15 minutes

**BAKE:** 30 minutes **COOL:** 20 minutes

**OVEN:** 350°F

**1 cup** chopped dried apricots  
**1 cup** chopped dried sweet cherries  
**1/4 cup** cherry kirsch or apple juice  
**1/4 cup** amaretto or apple juice  
**3/4 cup** warm water (105°F to 115°F)  
**1 package** active dry yeast  
**2/3 cup** buttermilk  
**1/4 cup** sugar  
**2 eggs**  
**3 tablespoons** butter, melted  
**4 1/2 to 5 cups** bread flour

**1 recipe** Frangipane (below right)  
**1 cup** packed brown sugar  
**4 teaspoons** ground cinnamon  
**1 recipe** Amaretto Icing (below right)

1. In a small bowl combine apricots, cherries, kirsch, and amaretto. Cover bowl and refrigerate overnight. (Or in a small saucepan combine kirsch and amaretto. Carefully heat over medium-low heat just until warm.\* Add apricots and cherries; cover. Remove from heat; let stand for 20 minutes.)
2. Lightly grease a 13×9×2-inch baking pan; set aside. In a small bowl combine  $\frac{1}{4}$  cup of the warm water and the yeast. Let stand 10 minutes or until foamy.
3. In a large mixing bowl combine remaining warm water, the buttermilk,

sugar, eggs, melted butter, 1 teaspoon salt, and 2 cups of the flour. Beat with an electric mixer on medium to high speed until smooth. Add yeast mixture; mix well. Using a wooden spoon, stir in enough of the remaining flour,  $\frac{1}{2}$  cup at a time, to make a moderately soft dough. Do not use more flour than needed.

4. On a lightly floured surface, knead dough for 3 to 4 minutes or until pliable and springy. Transfer dough to a large greased bowl, turning once to grease surface of dough. Cover and let rise in a warm place until double in size (about 1½ hours).

5. Turn dough out onto a lightly floured surface. Divide dough in half. Roll one half into a 15×12-inch rectangle. Spread half of the Frangipane over dough, leaving 1 inch unfilled along the long sides. Spread half of the reserved fruit mixture over Frangipane. Stir together brown sugar and cinnamon. Sprinkle half of the mixture over the Frangipane. Roll up rectangle, starting from a long side; pinch dough to seal seams and ends. Repeat with remaining dough and fillings.

6. Using a serrated knife, slice each roll into 10 equal pieces. Arrange slices in prepared baking pan. Cover and let rise in a warm place until nearly double in size (about 45 minutes).

7. Preheat oven to 350°F. Bake for 30 to 35 minutes or until golden. Cool in pan on a wire rack for 20 minutes. Spread with Amaretto Icing. **Makes 20 rolls.**

**FRANGIPANE:** In a medium mixing bowl crumble one 8-ounce can almond paste. Add  $\frac{1}{4}$  cup softened butter, 3 tablespoons sugar, and  $\frac{1}{8}$  teaspoon almond extract. Beat with an electric mixer on medium to high speed until smooth. Add two eggs, one at a time, beating until combined. Beat in 3 tablespoons all-purpose flour and  $\frac{1}{4}$  teaspoon salt.

**AMARETTO ICING:** In a medium mixing bowl beat  $\frac{1}{2}$  cup softened butter with an electric mixer on medium speed for 30 seconds. Gradually beat in 4 cups powdered sugar, 2 tablespoons amaretto, and 2 tablespoons milk (or use  $\frac{1}{4}$  cup milk and  $\frac{1}{4}$  teaspoon almond extract instead of amaretto and milk) until smooth.

**\*TIP:** If alcohol ignites, cover pan with the lid and remove from heat.





## Chunky Dried Fruitcake

**PREP:** 30 minutes

**BAKE:** 1 hour 15 minutes

**COOL:** 15 minutes

**CHILL:** up to 1 month   **OVEN:** 325°F

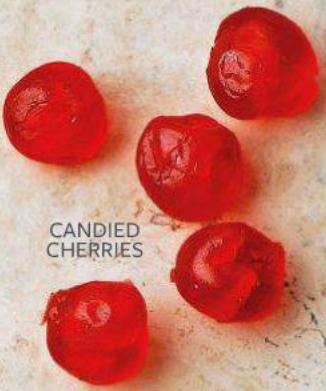
**1/2** cup butter, softened  
**1/3** cup butter-flavor shortening  
**1** cup sugar  
**3/4** teaspoon baking powder  
**1/2** teaspoon salt  
**4** eggs  
**1 1/2** teaspoons almond extract  
**1 1/2** cups all-purpose flour  
**1/3** cup orange juice  
**1 1/4** cups Brazil nuts, coarsely chopped  
**3/4** cup blanched whole almonds  
**1** cup pecan halves  
**1** cup dried apricots, halved  
**1** cup dried cherries  
**3/4** cup dried blueberries  
**3/4** cup dried cranberries  
**3/4** cup pitted whole dates, halved  
(**4** ounces)  
Brandy or orange juice

**1.** Preheat oven to 325°F. Grease and flour a 10-inch fluted tube pan; set aside. In an extra-large mixing bowl beat butter and shortening with an electric mixer on medium speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Add eggs, one at a time, beating well after each addition. Beat in almond extract. Alternately add flour and orange juice, beating on low speed after each addition until just combined. Stir in nuts and fruits. Spoon batter into prepared pan, spreading evenly.

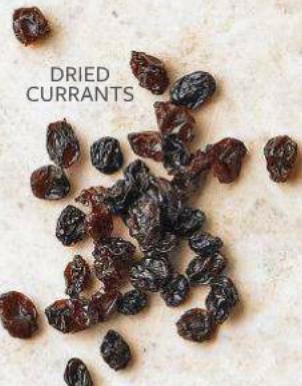
**2.** Bake about 1 1/4 hours or until a wooden skewer inserted into cake comes out clean. If necessary, cover cake with foil during the last 15 to 20 minutes of baking to prevent overbrowning. Cool in pan on a wire rack for 15 minutes. Remove cake from pan; cool completely on rack.  
**3.** Wrap cake in cheesecloth soaked in brandy. Wrap cloth-wrapped cake in foil. Store in the refrigerator for up to 1 month, moistening cheesecloth with additional brandy once a week. **Makes 20 servings.**

## HIGH AND DRY

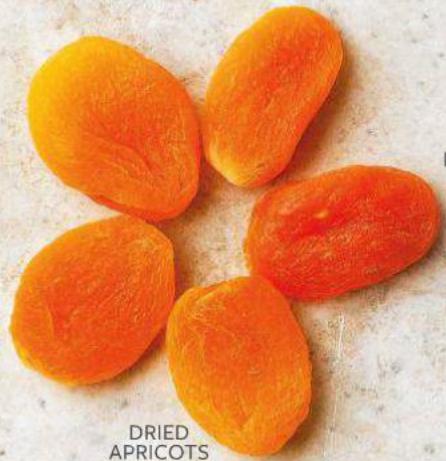
The varied colors of dried and candied fruits make fruitcakes as pretty as stained glass. Remember—fruitcake recipes are flexible, so if your family doesn't care for a particular fruit ingredient, substitute an equal amount of a fruit you love.



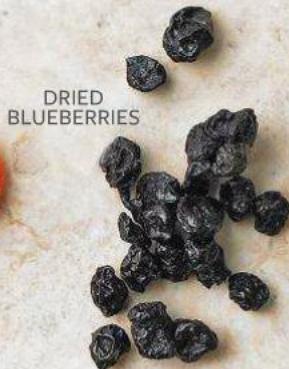
CANDIED CHERRIES



DRIED CurrANTS



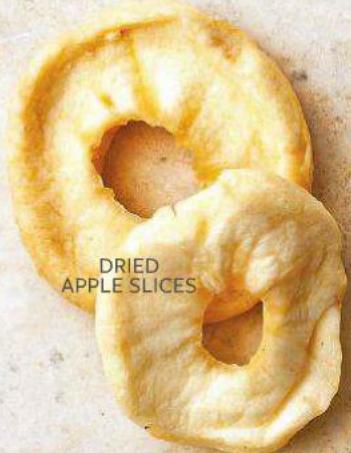
DRIED APRICOTS



DRIED BLUEBERRIES



CANDIED LEMON RIND



DRIED APPLE SLICES



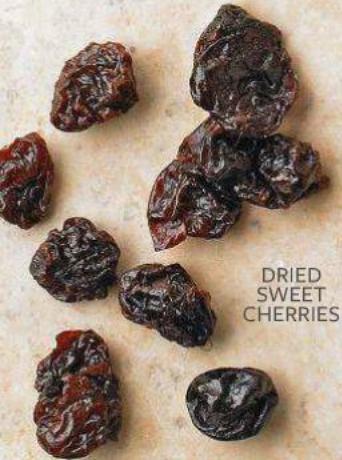
DRIED CRANBERRIES



DRIED FIGS



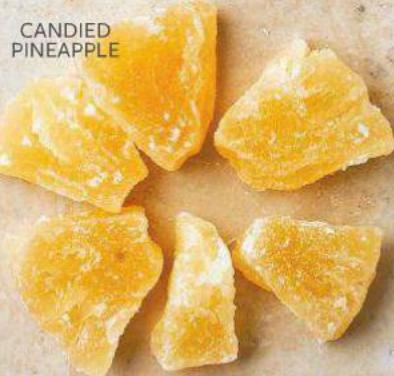
RAISINS



DRIED SWEET CHERRIES



DRIED PEAR



CANDIED PINEAPPLE



DATES

## Just-for-You Fruitcakes in Jars

**PREP:** 45 minutes **BAKE:** 30 minutes  
**STAND:** 24 hours **OVEN:** 325°F

**2½ cups sugar**  
**⅔ cup butter-flavor shortening**  
**4 eggs**  
**⅔ cup apple juice**  
**1 cup golden raisins**  
**½ cup chopped dried apple slices**  
**½ cup chopped dried pear**  
**1 tablespoon all-purpose flour**  
**3½ cups all-purpose flour**  
**1½ teaspoons apple pie spice**  
**1 teaspoon baking powder**  
**1 teaspoon baking soda**  
**1 teaspoon salt**  
**⅔ cup coarsely chopped toasted hazelnuts**  
**¼ cup hazelnut liqueur**

**1.** Sterilize 13 wide-mouth half-pint canning jars according to manufacturer's instructions. Using a clean pastry brush, grease the insides of the jars, being careful not to get grease on the rims. Set aside.

**2.** Preheat oven to 325°F. In a large mixing bowl beat sugar and shortening with an electric mixer on medium to high speed until light and fluffy. Beat in eggs and apple juice until combined. In a medium bowl combine raisins,

dried apple, and dried pear. Sprinkle with the 1 tablespoon flour; toss to coat. Stir fruit mixture into beaten mixture.

**3.** In another medium bowl stir together the 3½ cups flour, the apple pie spice, baking powder, baking soda, and salt. Add flour mixture to fruit mixture in three additions, stirring well after each addition. Fold in hazelnuts.

**4.** Fill each prepared jar with ½ cup batter.\* Wipe the rims clean. Evenly space the jars in two 15×10×1-inch baking pans (or bake half the jars at a time). Bake for 30 to 35 minutes or until a wooden toothpick inserted into the centers comes out clean.

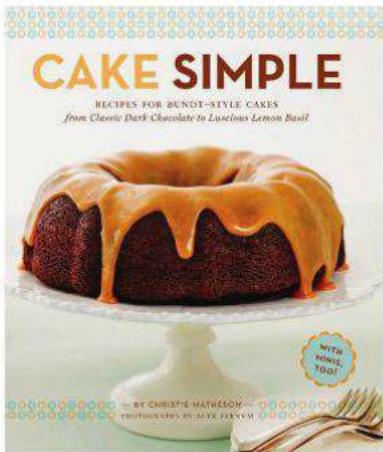
**5.** Working quickly, brush top of each hot fruitcake with 1½ teaspoons hazelnut liqueur; wipe rims clean, apply metal disks, and secure with screw rings. Transfer jars to a wire rack and let cool. (You will hear lids pop as jars seal.) Allow fruitcakes to stand at room temperature for 24 hours before decorating for gift giving. Store in the refrigerator. **Makes 13 jars.**

**\*TIP:** Use a canning funnel when adding the batter to the jars to help keep the rims clean. Use a canning-jar lifter and hot pads to handle the jars when putting the lids on.

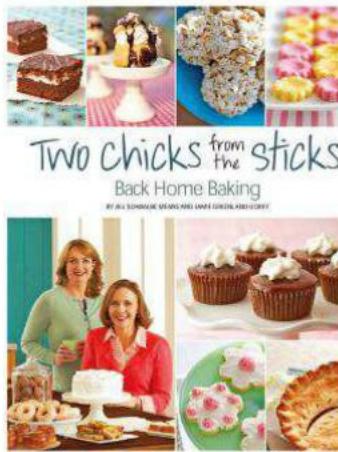


# UNDER the TREE

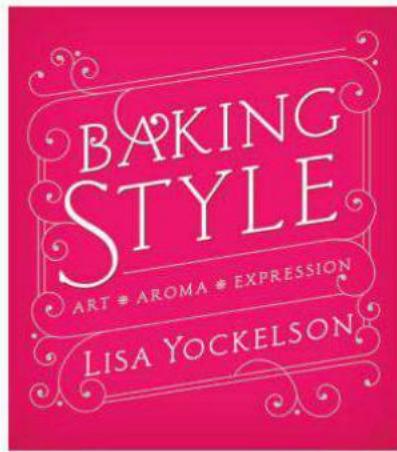
For a gift that keeps giving, here are a few favorite baking books for under the tree—and into the kitchen.



Simple to make and pretty to look at, this creative collection of Bundt-style cakes presents a variety of forms and flavors. By Christie Matheson; Chronicle Books, 2011; 132 pages; paperback; **\$19.95**.



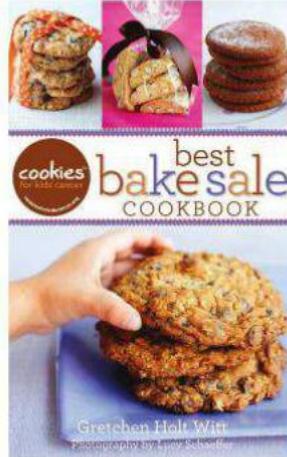
The true art of baking is captured in this charmingly written collection of blue-ribbon recipes. By Jill Means and Jamie Gorey; Meredith Consumer Publications, 2011; 192 pages; hardcover; **\$24.95**. [BHG.com/baking2](http://BHG.com/baking2)



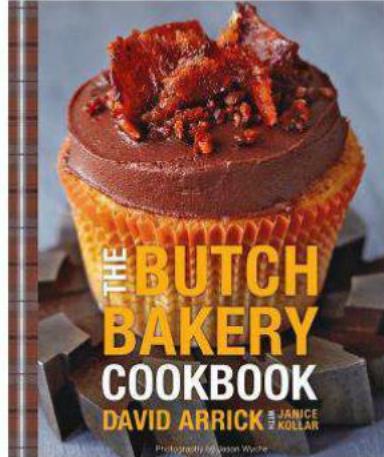
Beautiful and thoughtfully written, this 200-recipe and 100-essay collection captures the art and craft of baking at home. By Lisa Yockelson; Wiley, 2011; 528 pages; hardcover; **\$48**.



This inspiring recipe collection is stuffed with tips to make cookie baking a cherished part of the holiday season. Better Homes and Gardens; Wiley, 2011; 256 pages; paperback; **\$19.99**. [BHG.com/baking2](http://BHG.com/baking2)



A mom with a mission created this delicious collection. And the author's profits go to children's cancer research. By Gretchen Holt Witt; Wiley, 2011; 176 pages; hardcover; **\$19.99**.



This bacon-, beer-, whiskey-, and chile-containing collection puts a manly spin on the ever-popular cupcake. By David Arrick; Wiley, 2011; 192 pages; hardcover; **\$19.99**.

# *It Takes the Cake!*

## holiday store

Better  
Homes  
and Gardens

Several of our favorite recipes in this magazine call for specific-sized pans. Through special arrangement with manufacturers, we have created exclusive sets of graduated-sized Tart Pans and Spring Form Pans to help make your holiday baking hassle free. Now you will always have the right size pan at your fingertips!

### A TRIO OF TART PANS

We packaged the set of three tart pans in 8-, 10- and 11-inch diameters. Made from tin, the pans have removable bottoms and work great for quiche, too! Dishwasher safe.

\$29.95, VA0006



### SPRING FORM PANS - SET OF 3

These non-stick spring forms will soon become a kitchen staple for cheesecake lovers! We packaged 8-, 9- and 10 inch diameters together. The heavy duty pans have removable bottoms and an easy -release spring to remove the cake. These make a great gift too! Dishwasher safe.

\$39.95, VA0007



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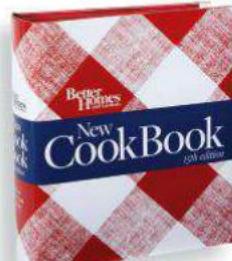


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# RECIPES

## Breads

- 90 Chile-Cheddar Casserole Bread
- 105 Lemon Bread
- 105 Lemon-Poppy Seed Bread
- 89 Mini Rosemary-Sage Loaves with Feta and Kalamata Olives
- 88 Potato-Bacon Batter Bread with Caramelized Onions
- 90 Vanilla-Glazed Apricot-Oat Bread

## Cakes & Cupcakes

- 70 Almond-Mocha Cake
- 26 Chocolate-Peppermint Fantasy Cake
- 115 Chunky Dried Fruitcake
- 113 Classic Fruitcake Loaves
- 32 Coconut Layer Cake
- 105 Coconut-Tangerine Snowball Cupcakes
- 97 Cranberry-Pumpkin Gingerbread
- 94 Earl Grey-Maple Gingerbread with Pumpkin Ice Cream
- 30 Flourless Chocolate-Pecan Cake
- 98 Fresh Blueberry Gingerbread with Vanilla Bean Sauce
- 25 Fresh Pear-Pistachio Cake
- 32 Frosty Snowman Cake
- 117 Just-for-You Fruitcakes in Jars
- 67 Meringue-Topped Raspberry Cupcakes
- 36 Milk Chocolate Pound Cake
- 29 Mocha Büche de Noël
- 27 Orange-Carrot Cake with Chocolate Ganache
- 55 Pumpkin Cupcakes with Spiced Mascarpone Frosting
- 24 Pumpkin Tiramisu Cake
- 94 Stout Gingerbread with Lemony Hard Sauce
- 108 Triple-Citrus Pound Cake
- 65 Upside-Down Cranberry Cake
- 73 White Chocolate and Almond Pound Cake

## Cheesecakes

- 63 Crustless Cheesecake with Cranberry Sauce
- 39 Milk Chocolate Cheesecake
- 71 Very-Almond Cheesecake

## Coffeecakes

- 84 Banana-Coconut Coffeecake with Macadamia Streusel
- 83 Lemon-Foldovers
- Coffeecake
- 80 Pineapple Upside-Down Coffeecake
- 84 Raspberry-Apple Kuchen with Warm Eggnog Sauce
- 80 Sour Cream-Orange Coffeecake with Chocolate Streusel

## Cookies & Bars

- 20 Almond Sugar Cookies
- 62 Cherry Kuchen Bars
- 20 Chocolate-Hazelnut Trees
- 18 Giant Ginger Tree Pops
- 77 Greek Almond Shortbread Rounds
- 106 Lime-Pecan Shortbread Bars
- 16 Lime Twist Trees
- 102 Lemon Buttercream Sandwich Cookies
- 56 Marbled Chocolate-Pumpkin Brownies
- 15 Meringue Trees
- 42 Milk Chocolate-Apricot Cookies
- 41 Milk Chocolate-Toffee Bars
- 17 Mint Chocolate Trees
- 67 Raspberry Sugar Cookie Sandwiches
- 40 Salted Almond Brownies
- 99 Santa-Size Gingerbread Cookies
- 15 Snowball Trees

## Frostings & Fillings

- 20 Almond Cream Cheese Frosting
- 114 Amaretto Icing

## Creamed Butter Icing

- 70 Cappuccino Whipped Cream

## Chocolate Butter Frosting

- 26 Chocolate-Espresso Glaze

## Chocolate Ganache

- 33 Coconut Filling

## Creamy Tangerine Frosting

- 105 Crème Fraîche Frosting

## Double-Vanilla Whipped Cream

- 51 Fluffy White Chocolate Frosting

## Frangipane

- 114 Lemon Buttercream

## Frosting

- 102 Lemon Buttercream Frosting

## Lemon-Cream Cheese Icing

- 83 Lime Glaze

## Maple Mascarpone Cream

- 36 Milk Chocolate Ganache

## Orange-Cream Cheese

- 27 Orange-Cream Cheese Filling

## Peanut Brittle Whipped Cream

- 48 Peanut Brittle Whipped Cream

## Peppermint Whipped Cream

- 47 Peppermint Whipped Cream

## Rustic Blood Orange Tart with Salted Pecan Crust

- 108 Strawberry Truffle Pie

## Triple-Coconut Pie

- 48 Two-Layer Chocolate Peanut Butter Cream Pie



## Puddings & Custards

- 74 Almond Flan with Golden Caramel
- 58 Maple-Pumpkin Crème Brûlée
- 113 Mascarpone-Fruitcake Bread Pudding
- 37 Mexican Chocolate Pots de Crème
- 57 Pumpkin Bread Pudding Soufflé

## Pies & Tarts

- 46 Brown-Bottom Butterscotch Cashew Cream Pie
- 77 Cherry-Almond Creamy Cheese Pie
- 43 Chocolate Revel S'mores Tart
- 51 Cranberry Cream Tartlets
- 73 Fruit and Almond Country-Style Tart
- 49 Fudge Cream Pie
- 103 Grapefruit Tart with Chocolate-Almond Crust

## Pastries, Rolls & Scones

- 74 Almond Pastry Fingers
- 58 Cranberry-Pumpkin Scones with Sugared Pepitas
- 114 Fruit-and-Almond Filled Cinnamon Rolls
- 54 Pumpkin Crescent Rolls with Honey Butter
- 39 Strawberry-Chocolate Turnovers

## Favorite Tools We Used in Our Recipes



### Double-Sided Graduated Beveled Cutter Set

A BHG Test Kitchen Favorite!

We use these cutters with several of our recipes. Each set is made of heavy duty, stainless steel which means they are rust proof and dishwasher safe. They measure 2" deep and can be used for shaping cookies, biscuits or party sandwiches. In addition, the cutters are double sided so it's like having 12 separate cutters! Just turn the cutter over for a smooth edged cut.

**Double Sided Graduated Square Cutters - Set of 6- graduates in size from 1 3/4 to 3 1/2 inches \$19.95 VM0003**

**Double Sided Graduated Round Cutters - Set of 6- graduates in size from 2- 4.5 inches. \$19.95 VM0004**

**Save over 10% and order both the Double Sided Graduated Round and Square Set- \$35.91 VM0005**

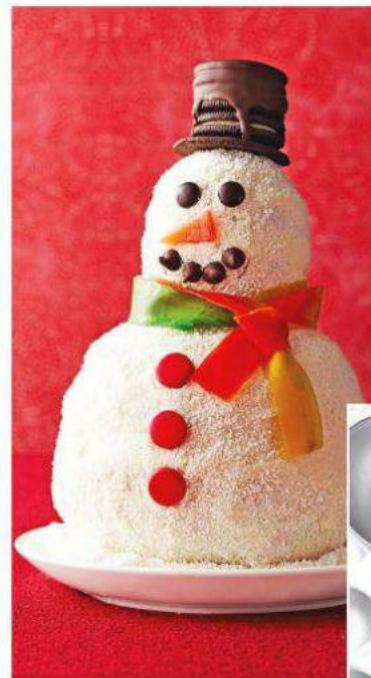


### Beautiful Bundt

A new look for this holiday!

We created our Triple-Citrus Pound Cake, recipe on page 108, using the new Elegant Swirl Bundt designed by Nordic Ware. Made from heavy cast-aluminum, this premium non-stick bundt holds 10 cups of batter and is guaranteed to bake evenly with perfect results every time. It is dishwasher safe has a lifetime warranty and is absolutely beautiful.

**\$34.95, Item: NW0001**



### Frosty Snowman Cake Pans

If you want to create Frosty, featured on page 32, you will need our Frosty Snowman pan kit. The kit contains a 6-inch ball pan, a six-cavity mini ball pan, two wooden skewers, a decorating bag, tip and coupler. The exclusive 7-piece kit sells for **\$34.95, Item: VA0016E**



### DoStix

A BHG Test Kitchen Favorite!

This new product has been used in our test kitchens and been given a big thumbs up! Shown on page 6, DoStix will give you the ability to effortlessly roll out uniformly thick dough for all sorts of baking projects! Simply line up your DoStix on either side of your dough and roll.

One package contains six sticks which will allow you to roll to a perfect 1", 1/2", 1/4", or 1/8" thick. Great gift idea! **\$17.95, Item: CM0005E**



### Deluxe Sprinkle Kit

The Ultimate Decorating Sprinkle Kit for all season baking! This exclusive 23-piece kit includes a jar of 6 colors of jimmies and a jar of 6 colors of nonpareils, an assortment of colored sugars, 5 colors of edible glitter, confetti sprinkles, heart sprinkles, sugar pearls and luster dust. **\$75.95, Item: CCDEX**

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### Sour Cream Cheesecake

1½ cups graham cracker crumbs  
¼ cup melted butter  
1 cup sugar, divided  
2 eggs

16 ounces cream cheese  
1 dash salt  
1½ teaspoons vanilla, divided  
1 cup Daisy Brand Sour Cream

**Crust:** Make graham cracker crumbs using a food processor or blender. Stir in melted butter and 1/4 cup sugar. Place in bottom of a 9-inch spring form or pie pan. Press in place with a fork. Refrigerate while making the filling.

**Filling:** Beat eggs. Combine cream cheese, 2/3 cup sugar, salt, eggs and 1/2 teaspoon vanilla. Beat at medium speed about 5 minutes. Pour into a pan over graham cracker crumb crust. Bake at 350°F for 25 minutes. Cool 30 minutes before adding the sour cream topping.

**Topping:** Mix sour cream, 3 tablespoons sugar, and 1 teaspoon vanilla. Spread on top of cheesecake. Bake 10 more minutes at 350°F. Cool to room temperature then place in refrigerator. Chill before serving.

**PREP TIME:** 25 Minutes **TIME TO TABLE:** 12 Hours **SERVES:** 12



### Double Chocolate Chip Bundt Cake

1 cup cocoa	2 cups brown sugar
6 ounces chopped bittersweet chocolate	1 tablespoon vanilla
¾ cup boiling water	5 eggs
1¼ cups flour	1½ cups Daisy Brand Sour Cream
1 teaspoon salt	1 cup semi-sweet chocolate chips
1 teaspoon baking soda	powdered sugar as needed
10 tablespoons butter (1¼ sticks)	

Preheat oven to 350°F. Coat a 12-cup Bundt pan with cooking spray. Mix cocoa and chopped chocolate in a heatproof bowl. Pour boiling water over chocolates and stir to melt. Let stand to cool (about 2 to 3 minutes). Meanwhile, combine flour, salt, and baking soda. Cream butter, brown sugar, and vanilla until creamy. Add eggs to the butter mixture. Fold the sour cream into the cooled chocolate mixture. Add the flour mixture and the sour cream chocolate mixture to the butter mixture and blend. Add chocolate chips and stir to incorporate. Pour into the prepared pan and bake for 55 minutes or until an inserted toothpick comes out clean. Cool slightly before removing from pan. Sprinkle with powdered sugar and serve. May be served with whipped cream.

**PREP TIME:** 20 Minutes **TIME TO TABLE:** 2 Hours **SERVES:** 16



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